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MAGAZINE

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WINNERS

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AT FLEMINGS  
MAYFAIR

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Competitions  
Inspiration  
+MUCH  
MORE



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DUFF GOLDMAN  
& TOP CAKE ARTISTS!



Autumn Wedding  
Cake Tutorial



Woodland Creatures  
Toppers Tutorial



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The Empire Cake Company  
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# The Autumn Issue



## Welcome to the October issue of Cake Masters Magazine.

Is it October already?  
Where has the year  
gone! This issue is  
packed full of tutorials,  
recipes and tonnes of  
cake inspiration.

Firstly, I must tell you  
about a very special  
interview by Christine  
Jensen, from Peboryon -

a once in a lifetime experience where she travels around  
London and then to the States interviewing cake idols  
and questioning them about "making it". Each cake  
artist she speaks to gives one key piece of advice which  
will help anyone with a business, or wanting to set up  
a business. Her journey goes from Peggy Porschen's  
parlour in Belgravia, to the TV studios to see Duff  
Goldman in the States!

A popular and regular feature in this magazine is  
the interviews with a selection of Cake International  
winners. We are very much looking forward to Cake  
International next month and of course, the Cake  
Masters Magazine Awards! This feature showcases the  
work from the London CI competition and includes  
insightful mini interviews with the creator of each piece.

We have the cutest woodland modelling tutorial in this  
issue of the magazine and sticking with the theme of  
Autumn, a beautiful tree textured wedding cake. Our  
front cover star, Benny from City Cakes, also shows us  
how to make this amazing Art Deco masterpiece in an  
easy to follow step-by-step tutorial.

This issue also boasts coverage of an amazing  
collection of cake collaborations, from sugar shoes to  
Harry Potter to something more dark and twisted! We  
have only showcased a selection of pieces from these  
collaborations, so be sure to check them out online.

As usual, we have delicious recipes, book and tutorial  
reviews, tips and tricks, plus, this month sharing  
his baking expertise is James Martin! Check out the  
competition in the Elevenses section to win a fabulous  
prize of every single colour of Renshaw's Ready to Roll  
Fondant Icing!

Enjoy the issue, best wishes

Rosie

Editor

[editor@cakemasters.co.uk](mailto:editor@cakemasters.co.uk)

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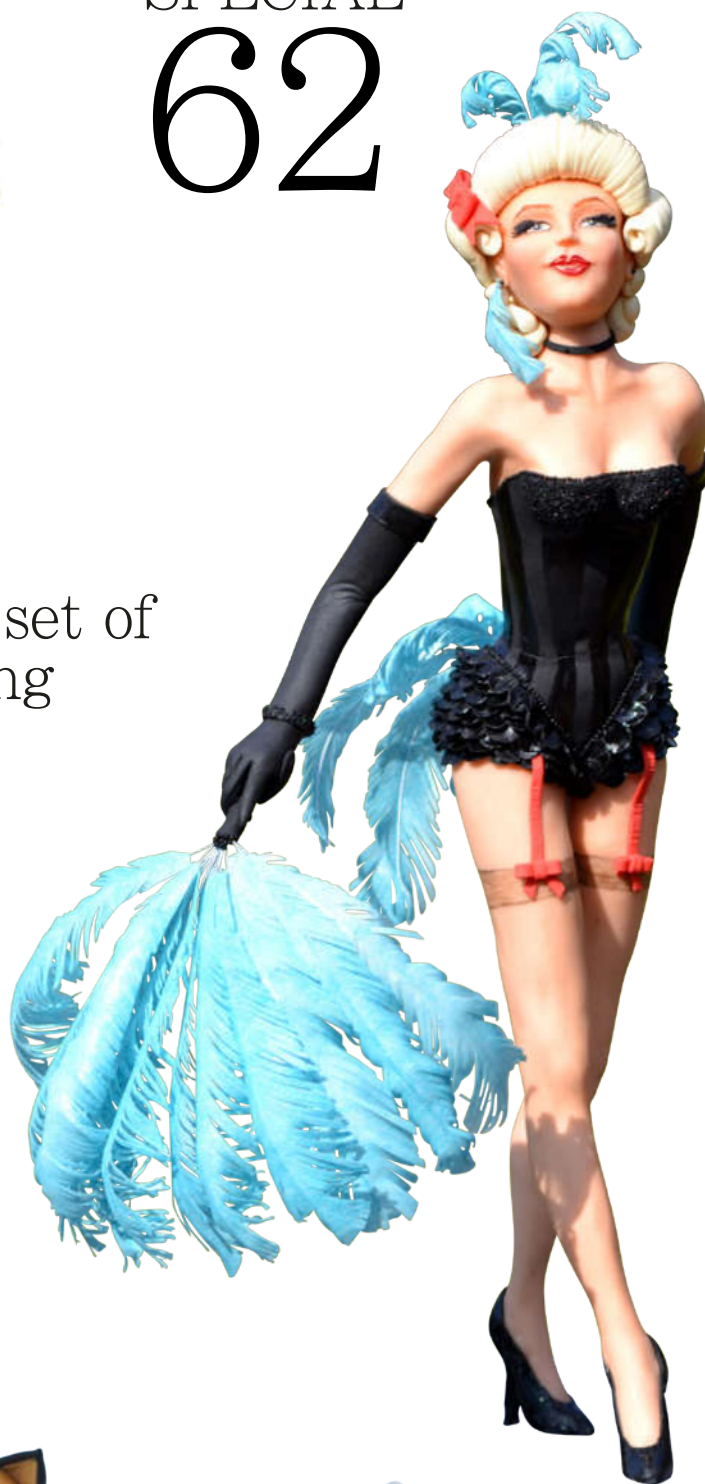
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WIN! Full colour set of  
Ready to Roll Icing



Woodland Creatures  
Tutorial

by Crumb Avenue

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# Baking Wish List



Veined Ivy Leaf Plunger Cutter - Set of 3  
Pmecake.co.uk  
£8.06



Denby Fine China 'Monsoon Jerez' Cake Plate  
Debenhams.co.uk  
£30



Couture Luxury Artisan Sugarpaste  
Cake-stuff.com/couture  
5kg from £12.95



Snack O Lanterns Cookie Cutters  
Pinksumo.com  
£8.99



Callebaut 54% Dark Chocolate Chips (callets) 1kg  
Chocolatetradingco.com  
£6.52



Marvelous Molds Scalloped Lattice Silicone Onlay  
Thecakedecoratingcompany.co.uk  
£29.99



Doric Halloween Ghosts Baking Cases - Pack of 42  
Design-a-cake.co.uk  
£1.49



Oxo Good Grips Dusting Wand  
Lakeland.co.uk  
£9.97



Rainbow Dust Orange Concentrated Colour ProGel  
Cake-stuff.com  
£2.20



Patchwork Cutters Halloween  
Patchworkcutters.co.uk  
£8



Cath Kidston Woodland Tea Towels - Set of 2  
Daisypark.co.uk  
£12



Wilton Pumpkin Top Mini Cupcake Pan  
Thecakedecoratingcompany.co.uk  
£12.98



# Baking Wish List



Kitchen Craft Assorted  
Halloween Cake Pop Sticks  
Planetbake.co.uk  
£2.40



Kitchen Conversions  
Chopping Board  
Tch.net  
£17.50



Art Deco Filigree Mould  
Karendaviescakes.co.uk  
£14.50



Wilton Slime Green  
Sparkle Gel  
Design-a-cake.co.uk  
£2.65



Emma Bridgewater  
Toast & Marmalade Cake Tins  
Johnlewis.com  
£35



Rainbow Dust Black  
Colour Flo Liquid  
Design-a-cake.co.uk  
£1.75



Halloween Stencils - Pack of 3  
Cakecrafting.co.uk  
£6



Deep Purple Ready to Roll  
Fondant Icing - 250g  
Renshawbaking.com  
£1.79



FMM Tree Bark & Brick Wall  
Impression Mats Set 1  
Fmmsugarcraft.com  
£9.91



Chocolate Coated  
Popping Candy  
Lakeland.co.uk  
£2.35



Chocolate Satin Ice  
Satinice.com  
Available in all good  
cake decorating shops



The Bat Mat Silicone Design Mat  
Katysuedesigns.co.uk  
£9.98

# OUT & ABOUT

This feature tells you about our travels out and about, events around the world and upcoming events!

This month we have...

## ... visited an edible meadow

We have been stunned by a giant four metre long meadow cake, made by Michelle Wibowo for Kerrygold. A brilliant surprise for over 3,000 lucky passers by in London who were delighted to get a slice of the meadow. Made with a simple delicious recipe for Madeira sponge cake and buttercream, the cake left them chasing every last crumb and sugar-coated cow!

We love the detail of the frosted green grass, the cottage and picket fences. It took Michelle 168 hours to complete! The hay bales were made of Rice Krispies and she used a mould to create 100 cows, that were then each hand painted. It was great to see a slice of the countryside in the middle of the city!



## ... seen some fabulous work at the EISF Sugar Art Show

The Eastern Idaho State Fair has been held in Blackfoot, Idaho for many years, but the addition of the Sugar Art Show and competition was introduced in 2006, by local artists who wanted to compete and showcase local talent. The fair took place between the 5th and 12th September. On the opening Saturday of the show was the Awards presentation, free cake art demonstrations, and open skill trials that culminated in the Decorator's Mystery Cake Challenge.

With several divisions for each of the nine categories, all levels of cake decorator are encouraged to enter. An entry is placed first in each division and a Grand Champion awarded for each of the categories. The categories cover all aspects of baking and decorating, from Best Tasting Cake to Wedding Cake, Decorated Sugar Cookie to Sugar Florals. A Best in Show is also awarded and this year, it went to Lynn Winter, who came first in the Professional Division of the Special Occasion Cake category with her fabulous Idaho's Great Outdoors themed cake. Lynn was also named Grand Champion for the Wedding Cake Fondant category with her beautiful Garden Party cake.





... been inspired by 'A Banquet of Flowers' 600 years ago Henry V triumphed against the French at the Battle of Agincourt. Throughout the country there will be events commemorating the anniversary of this historic occasion, but sugarcraft teacher Lyn Pearce from Hampshire decided to take things to a whole new level. A unique spectacle, 'A Banquet of Flowers' was a tribute to the lavish banquets that the Bishop doubtless put on for his royal guest.

At the beginning of the year Lyn explained her vision to all of her classes; they would be making flowers and plants found in 15th century. Research was done into the flora of that time, including the fascinating names by which medieval people knew them, for example daffodil was 'Mary's star', and sweet violet was 'our Lady's modesty'. Many flowers that are commonplace today were not known in the medieval world.

At the centre of the exhibit was Henry V's coat of arms and below it the celebrated symbol of medieval feasting, a boar's head; all made from sugar. Recalling the ecclesiastical element of this feast there were even 'stained glass' windows, one made from Isomalt. Over 1500 hours of work by Lyn and her 42 students resulted in a wealth of stunningly exquisite blooms in the setting of a medieval feast fit for a king – and all made from sugarpaste; sweet victory indeed.

Image credit: Paul Hibbard



## We are looking forward to...

### ... Birmingham Cake International

World-renowned and hotly anticipated, we love visiting Cake International Birmingham. We can't wait to see the world's largest display of competition pieces, demonstrators and industry experts from all over the world under one roof. There will be stands full of must have baking and sugarcraft essentials and of course, our own Cake Masters Magazine stand. If you missed our exclusive Sugar Egg Collection in London, you will have another chance to see these stunning creations close up at the Birmingham show.

Cake International will be at the Birmingham NEC, 6th - 8th November. To find out more and to book tickets, head to [www.cakeinternational.co.uk/birmingham](http://www.cakeinternational.co.uk/birmingham)

### ... Cake Crusade

The Americans are coming to the Emerald Isle! Hosted by the infamous Breda O'Brien of The Ribbon Shack in Ireland, Cake Crusade is a very special weekend of classes. Avalon Yarnes of Avalon Cakes, Liz Marek of Artisan Cake Company and Shawna McGreevy of McGreevy Cakes are hopping over the pond to come and teach their unique techniques and tips for cake decorating at a whole new level. Joining the Americans is Charlotte Gillane of Lotties Cakes & Slices, one of Ireland's super awesome cake artists.

Cake Crusade is at The Ribbon Shack, 12th - 14th November. For more information and to reserve a spot, head to [www.theribbonshack.ie](http://www.theribbonshack.ie)

### ... International Bakery Expo, Hong Kong

This annual international trade show has a significant area dedicated to cake decoration. With international cake artists doing demonstrations and a variety of supplies available, it's bound to be a great event. This year, David MacCarfrae, Robert Haynes, Kathleen Lange, Kristina Rado and Peggy Tucker will be at the show! There will be Live Sugar Sculpture with Modern Cake Competition, a Mini Cakes Competition and a Sugar Floral Arrangement Competition so it's a great place to exchange ideas and be inspired.

IBE will be at the Hong Kong Convention & Exhibition Centre, 3rd - 5th December. To find out more and to book tickets, head to [www.HKBakeryExpo.com](http://www.HKBakeryExpo.com)





# CLASS REVIEWS

## Modern Ganache Cakes at Fair Cake

On a peaceful pedestrianised walkway alongside the Thames, I arrived at Fair Cake in Greenwich, London after a short walk from the tube that took me past the majestic Cutty Sark and along the river on a fresh, sunny morning. Feeling relaxed already, I was welcomed by Laura Grix, the tutor for the Modern Ganache Cakes class, and her assistant. Fair Cake is a lovely, modern school with a great space. It has been kept as close to the style of a domestic kitchen as possible – making it perfect for home bakers who want to develop their skills.

Although one of Fair Cake's few one day classes, the Modern Ganache Cakes class was packed full of techniques. With the aim of the class to achieve the perfect edging with chocolate ganache, the skills learnt would be applicable to both sugarpaste covered sharp edged cakes or flawlessly finished ganache cakes. Laura took us through every stage of the process, from carving the cake to finishing touches, with her enthusiastic and friendly teaching. We learned to cut the cake so it was exactly flat and how to trim the edges, then how to build up the ganache to reach a smooth and straight covering on the sides and top, as well as how to ganache the cake board. Laura provided a thorough understanding of working with ganache as a medium for decorating, filling the class with tips and advice on the correct temperature and consistencies needed for each stage.

The ganache work was complemented with additional decorations for finishing touches. Laura taught us to make sugar cherries, so the class provided information on modelling with gumpaste, colouring, using wires and floral tape. She demonstrated how to pipe meringue buttercream to fill a chocolate cup like a cupcake to sit on top of our cakes. Finally, Laura helped us finish our cakes with ribbons

and by discussing overall design options. It was a really enjoyable class that offered a comprehensive understanding of all the skills required to ganache and decorate cakes in this style again at home. This intensive class had a hands on approach that gave me and the other students confidence with the techniques we'd learnt.

**To find out more or to book a class, visit:**  
[www.faircake.co.uk](http://www.faircake.co.uk) or check out their Facebook page.

***"Excellent tuition, brilliant venue and lots of new skills."***  
– Launa

***"Laura was so at ease with us all; I felt relaxed, albeit apprehensive by my lack of skills!"*** – Rita

***"It was brilliant – great teaching, beautiful results."***  
– Ayanda



## Recommended Classes

### Fair Cake

Founded and owned by Shikhita Singh, Fair Cake offers an array of intensive classes for all levels of cake decorator. The seven day Complete Cake Decorating Techniques Materclass includes a staggering number of techniques, including tiered cakes, fondant covering, flower making, cookie decorating and fondant modelling. With a fresh and relevant approach, Fair Cake constantly runs new classes to reflect modern styles. Currently on offer is an Opulent Baroque Style Wedding Cakes class and a brand new Bride and Groom Split Cake class.

**For more information or to book a class, visit:**  
[www.faircake.co.uk](http://www.faircake.co.uk)



### Lindy's Cakes

Lindy Smith, the well known and highly respected cake designer, teaches classes in South Shropshire. With expert tuition guaranteed, Lindy teaches a variety of techniques and her signature styles in her full day classes. Coming soon, Lindy has classes on Paste Patterning, Autumn Mini Cakes, Wonky Style Cake Carving and Edible Wafer Paper Techniques. Aimed at all levels of cake decorator, Lindy offers unique themed classes and aims to give her students the confidence to be adventurous with their own cake designs.

**For more information or to book a class, visit:**  
[www.lindyscakes.co.uk](http://www.lindyscakes.co.uk)





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# Chocolate Indulgence

*Flemings Mayfair Hotel*

Travel - Taste - Try



## The Ultimate Chocolate Indulgence!

What sets one afternoon tea apart from the rest? Well, I think it's a combination of the food, tea, setting, ambiance of the venue and the service. Flemings Mayfair Hotel did not disappoint on any level! Their AT is offered in both their Drawing Room and their Grill restaurant. We had the pleasure of indulging in their "Chocolate Indulgence Afternoon Tea" in the gorgeous drawing room of the hotel, but there are even more AT choices on offer from the hotel: gluten free, vegan, vegetarian, diabetic and of course, traditional afternoon tea. All are offered with a selection of East India Company's traditional or exotic loose leaf teas. You can also opt for champagne, and the Ruinart Rose champagne is what I enjoyed with the outstanding Chocolate Indulgence Afternoon Tea.

I personally loved the AT being served in the hotel's drawing room, boasting fabulous turquoise velvet seating, gorgeous paintings and flower arrangements, and ooh their

mirror "wall" was fab, allowing for some fun photo opps. And wait 'til you see the actual AT cake stand! The showstoppers for me were really the amazing "chocolate balls!" They were fabulous chocolate mousse creations, one encased in plastic baubles and one made of pure chocolate! (I adored the bling-y gold leaf accents!) The chocolate choux pastries and "fingers" were all delicious and all mini works of edible art. OK, I can't not mention the chocolate scones - *chocolate scones*! The lovely Chef John came out to greet us and explain each of his wonderful creations (via Periscope, no less!) If you prefer a non-chocolate option, the pastries and petit-four served with the traditional afternoon tea were equally impressive - to look at and eat!

You wouldn't have thought that we could manage to eat the full AT. Especially after requesting even more of their epic egg sandwiches. Who knew I'd love egg sandwiches so much!? The finger sandwiches were generously-sized and the bread was perfectly soft and fresh, with equally generous amounts of fillings. I opted for the rose tea which was so fragrant

and light... perfect to wash down the entire contents of the cake stand. The team at Flemings, under the supervision of Milema in the Drawing Room, were all so helpful; Milema personally took the time to explain the various teas on offer.

That's just one of the things I enjoyed most about this afternoon tea at the Flemings Mayfair Hotel: the intimate setting and personal service. The seating was so comfy, un-stuffy as far as drawing rooms go, and this is not one of those ATs that make you stick to a time slot - yup, so you can take your time enjoying a wonderful afternoon tea. As The Drawing Room has limited seating, please be sure to book ahead! I hope my photos do justice to how indulgent this AT truly was, and check out the teaser of the gorgeous "traditional AT" sweets plate.

Flemings Mayfair Hotel  
7-12 Half Moon St, London W1J 7BH  
020 7499 0000  
[www.flemings-mayfair.co.uk/london-afternoon-tea.html](http://www.flemings-mayfair.co.uk/london-afternoon-tea.html)

Photography: Jen's Just Desserts









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# Gateau De Savoie

Though simple, this classic Alpine cake from the Savoie is one of the true delights I came across when writing this book. It is feather light with a hint of citrus and a lovely crust that begs to be smothered in cream and cherries. This would make an excellent dessert as well as an indulgent teatime treat.

Serves 10–12

## FOR THE CAKE:

6 large eggs, separated  
1 tsp pure vanilla extract  
200g icing sugar, plus extra to dust  
60ml boiling water  
¼ tsp cream of tartar  
175g plain flour  
100g chopped mixed peel  
finely grated zest of a lemon

## TO SERVE:

jar of cherries in kirsch  
whipped cream

10" bundt pan, greased with butter and dusted with icing sugar

1. Preheat the oven to 150°C/300°F/gas mark 2.
2. Whisk the egg yolks, vanilla extract and icing sugar in the bowl of a stand mixer, or with an electric hand whisk, until very thick, creamy and beautifully pale. As you whisk, very slowly dribble in the boiling water, a tiny bit at a time. Once all the water is added, keep whisking until you have a thick, glossy mixture that holds its shape.
3. In a clean bowl, whisk the egg whites with the cream of tartar until they form stiff peaks.
4. Sift the flour over the egg yolk mixture, folding in as you go. Fold in the peel and lemon zest. Mix a large dollop of the egg white into the mixture to loosen it a little then carefully fold in the rest, trying not to knock out too much air.
5. Scrape into the pan and bake in the preheated oven for 50–60 minutes until golden and a skewer pushed into the centre comes away clean. Turn out onto a wire rack to cool completely.
5. Dust with icing sugar and serve with the kirsch cherries and lots of cream.

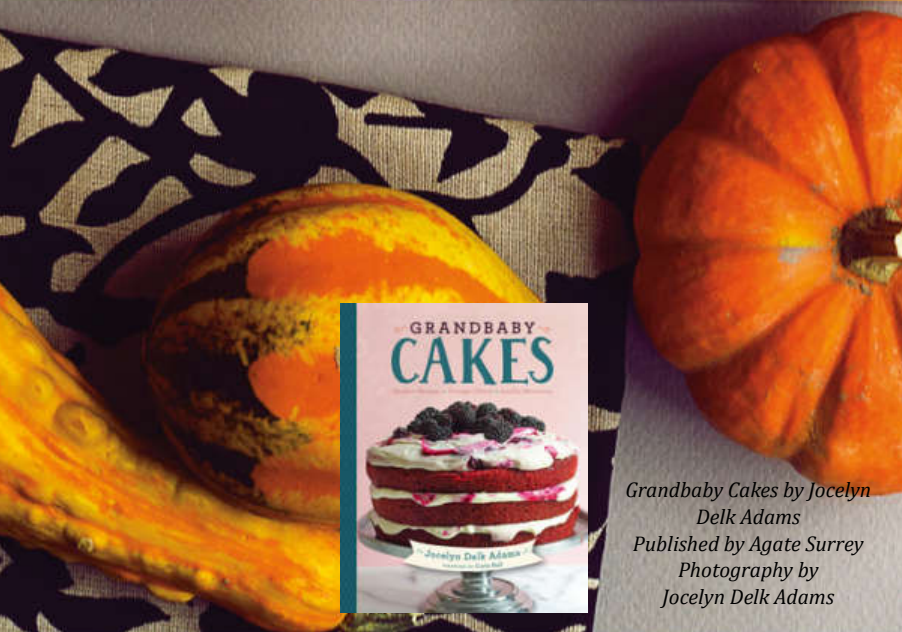


*Winter Cabin Cooking by Lizzie Kamenetzky  
(Ryland Peters & Small) Photography by  
Nassima Rothacker*





# Coffee–Toffee Pumpkin Cupcakes



*Grandbaby Cakes by Jocelyn  
Delk Adams  
Published by Agate Surrey  
Photography by  
Jocelyn Delk Adams*

## FOR THE CUPCAKES:

2 large eggs, room temperature  
115g granulated sugar  
45g light brown sugar  
220g canned pumpkin  
115ml vegetable oil  
55ml hot water  
1 tsp instant coffee powder  
140g sifted plain flour  
1 tsp baking powder  
1 tsp salt  
1 tsp ground cinnamon  
½ tsp baking soda  
¼ tsp ground nutmeg  
¼ tsp ground cloves

## FOR THE SPICED BUTTERCREAM:

210g icing sugar  
220g unsalted butter, room temperature  
170g cream cheese, room temperature  
2 tbsp heavy cream, cold  
2 tsp vanilla extract  
½ tsp ground cinnamon  
¼ tsp instant coffee powder  
¼ tsp ground nutmeg  
Pinch salt

## FOR THE TOFFEE SAUCE:

115g packed light brown sugar  
110g unsalted butter  
55ml heavy cream, plus more to thin out the sauce if needed  
½ tsp cornstarch

Makes 18–20

1. Preheat your oven to 180°C/350°F/gas mark 4. Line muffin pans with 18-20 cupcake liners.
2. In the bowl of your stand mixer fitted with the whisk attachment, beat the eggs, granulated sugar and brown sugar for 3 minutes on high speed. Add the pumpkin, oil, hot water and instant coffee and mix until incorporated. Scrape the side and bottom of the bowl as needed.
3. Turn your mixer down to its lowest speed and carefully add the flour, baking powder, salt, cinnamon, baking soda, nutmeg and cloves. Mix the batter until just combined. Do not overmix.
4. Using an ice cream scooper with a trigger release, scoop the batter into the cupcake liners until each is ¾ full. Be careful not to overfill. Bake for 16-20 minutes, or until a toothpick inserted into the centre of a cupcake comes out just barely clean.
5. Let the cupcakes cool in the pans for 10 minutes then transfer to wire racks. Let cool to room temperature. Lightly cover the cupcakes with foil or plastic wrap so they do not dry out.
6. Clean your stand mixer bowl and whisk attachment. Combine the icing sugar, butter and cream cheese on low speed.
7. When the mixture has just come together, increase your mixer speed to high and mix for another couple of minutes. Add the heavy cream, vanilla extract, cinnamon, instant coffee, nutmeg and salt and continue to mix until the buttercream is fluffy. Refrigerate for 20-30 minutes to firm up.
8. When the buttercream is firm and the cupcakes are room temperature, frost the cupcakes.
9. In a small saucepan over medium heat, whisk together the brown sugar and butter. Bring to a boil then quickly whisk in the heavy cream until it is completely incorporated and the mixture has settled. Keep the mixture at a boil until it has thickened slightly, about 2-3 minutes, whisking occasionally.
10. Remove from the heat and whisk in the cornstarch. Whisk until the sauce is smooth then set aside to cool to room temperature. Don't allow this to cool too long or it will get a bit too thick to drizzle. If this does happen, just add 1-2 teaspoons of heavy cream to the sauce and whisk to thin it out. The mixture should coat the back of a spoon but quickly slide off.
11. Drizzle the sauce over the frosted cupcakes. Serve at room temperature.





## Giant Praline Sandwich Cookies

### FOR THE SWEET PASTRY:

85g finely ground almonds  
240g icing sugar  
580g plain flour  
400g unsalted butter, well chilled and diced  
135g beaten eggs  
1 egg, lightly beaten, for the glaze

### FOR THE PRALINE FILLING:

120g unsalted butter  
120g milk chocolate  
720g praline paste

Makes 12

1. Prepare the sweet pastry. Place the ground almonds, icing sugar, flour and butter in the bowl of a stand mixer fitted with the flat beater attachment. (You can also rub the ingredients together using your fingertips.) Beat until the mixture reaches a sandy texture.  
2. Incorporate the eggs, mixing until just combined. Do not overwork the pastry. Shape it into a ball, cover with plastic wrap and chill for an hour.

3. Cut it into equal halves. On a work surface covered with parchment paper, roll one piece to a thickness of about  $\frac{1}{8}$ " to fit onto a 12x16" baking sheet. (You'll need a baking sheet with a rim). If necessary, trim off any excess dough. Place the dough on the baking sheet and chill for at least an hour.

4. Repeat with the second piece of dough.

5. Preheat the oven to 180°C/350°F/gas mark 4.

6. For the first stage of baking, bake the first sheet for 15 minutes. Remove it from the oven and brush the top with the beaten egg. (If you do this before baking, the egg wash will shrink during baking and create unnecessary pressure on the surface.) Using a fork, trace diagonal lines over the surface to make a pattern. Return to the oven and bake for 10-15 minutes until golden all over.

7. Repeat the procedure for the second sheet of pastry. Allow both sheets to cool on racks.

8. Meanwhile, make the filling. Melt the butter and milk chocolate together over a hot water bath or in the microwave oven, working in short bursts.

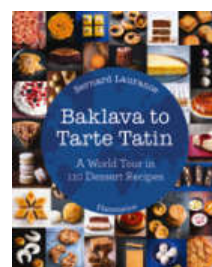
9. Add the praline paste and mix until thoroughly combined.

10. Pour all the chocolate praline mixture over the less attractive sheet of pastry, inverted, spreading it evenly with a spatula.

11. Carefully set the other sheet of pastry over the filling. Chill for 20 minutes until the praline filling sets.

12. Trim the sides and cut the slab into twelve squares. Store in an airtight container.

*Baklava To Tarte Tatin: A World Tour in 110  
Dessert Recipes by Bernard Laurance  
Published by Flammarion  
Photography by Amélie Roche*





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# Esterhazy Cake



## FOR THE SPONGE:

400g blanched hazelnuts  
3 tablespoons plain flour  
9 egg whites  
200g caster sugar

## FOR THE FILLING:

9 egg yolks  
200 g plus 2 tablespoons caster sugar  
1 teaspoon pure vanilla extract  
225g unsalted butter, softened  
20g unsweetened cocoa powder

## FOR THE TOP:

3 tablespoons apricot jam  
40g dark chocolate  
3 teaspoons vegetable oil  
300g icing sugar  
1 tablespoon freshly squeezed lemon juice  
warm water

Serves 12-14

1. Preheat the oven to 160°C (325°F) Gas 3.  
2. Put the hazelnuts on a baking sheet and roast for 20 minutes. Cool and then blitz in a food processor until roughly chopped. Take out 150g and set aside. Add the flour to the food processor and blitz to fine crumbs.  
3. In a clean bowl, whisk the egg whites to stiff peaks, then whisk in the sugar, a spoonful at a time, until you have a smooth, glossy

meringue. Fold in the hazelnut and flour mixture. Take two lined baking sheets and draw on five 20cm/8in. circles. Divide the mixture among the circles and spread evenly. Bake for 16 minutes until golden brown and not sticky to the touch. You may need to do this in batches.

4. Make the filling. Put the egg yolks, sugar and vanilla in a heatproof bowl and set over a pan of barely simmering water. Whisk with an electric hand whisk until pale and voluminous. Remove from the water and whisk for a few more minutes then let cool completely. Beat the butter until light and fluffy, then fold in the cooled egg mixture and cocoa powder.

5. Peel all the meringues off the baking parchment. Put one on a clean piece of baking parchment on a baking sheet and spread with about one-quarter of the filling. Top with another meringue and layer up in this fashion, ending with a meringue, but reserving a little buttercream. Use the remaining buttercream to spread around the outside of the cake. Top with another piece of parchment then put a baking sheet on top. Weigh down with a couple of cans and chill for 1 hour.

6. Melt the apricot jam in a pan with 1 tablespoon water, then push it through a sieve until smooth. Put the chilled cake on a cake plate, still on its bottom layer of parchment. Spread the apricot jam over the top. Chill for 10 minutes.

7. Melt the chocolate with half the oil in a small heatproof bowl set over a pan of barely simmering water. Pour into a piping bag and set aside.

8. Whisk the icing sugar and lemon with the remaining oil, then gradually add warm water, a little at a time, until you have a smooth, spreadable glaze. Pour about half the glaze over the cake and smooth it out – don't worry if it drips down the side. You can add more glaze if you need to – you want to create a really smooth layer. Snip a small hole at the bottom of the chocolate piping bag and pipe a spiral of chocolate over the icing. Use the tip of a sharp knife to drag six lines from the centre of the cake to the outside. In between each outward line, drag the tip of the knife back into the centre of the cake to create a spider's web effect.

9. Clean the sides of the cake with a spatula and press the reserved chopped hazelnuts around the edge. Chill the cake overnight.

10. Carefully remove the parchment from the base and pop the cake back on your cake plate and you are ready to serve.

*Winter Cabin Cooking by Lizzie Kamenetzky  
(Ryland Peters & Small) Photography by  
Nassima Rothacker*



# Sour Cherry Cheesecake Bars

## FOR THE COMPOTE:

425g pitted sour cherries, thawed if frozen  
70g sugar  
¼ tsp ground cloves  
¼ tsp ground cinnamon  
Pinch of kosher salt  
1 tbsp cornstarch

## FOR THE PASTRY:

280g plain flour  
70g sugar  
2 tsp baking powder  
½ tsp salt  
170g cold unsalted butter, cut in to cubes  
3 large egg yolks

## FOR THE CHEESECAKE:

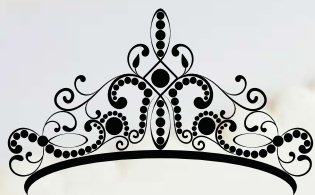
230g cream cheese, at room temperature  
50g sugar  
1 large egg

1. Preheat the oven to 180°C/350°F/gas mark 4.
2. To prepare the compote, bring the cherries, sugar, cloves, cinnamon and salt to a simmer in a small saucepan over medium heat. Cook until the cherries are very tender, about 5 minutes, then crush them in the pan with a potato masher. In a small bowl, whisk together the cornstarch and a couple of tablespoons of the juice from the cherry mixture. Add the cornstarch mixture back into the saucepan and simmer until thickened, 2-3 minutes. Remove from the heat and let the compote cool slightly. It should be the consistency of a loose jam. Reserve 500g of the compote for the bars. (If you have a little extra compote, save it for a scoop of vanilla ice cream.)
3. To prepare the pastry, in the bowl of a food processor fitted with the metal blade, add the flour, sugar, baking powder with salt and pulse to combine. Add the butter and pulse until the mixture resembles coarse meal. Add the egg yolks and pulse just until the mixture is evenly moistened but still somewhat sandy. Sprinkle a little bit more than half of the flour mixture in the prepared pan and press it down in to an even layer. Bake until set and golden brown, 20-25 minutes. Let cool slightly.
4. To prepare the cheesecake layer, whisk together the cream cheese and sugar in a medium bowl until smooth. Whisk in the egg.
5. Spread the cream cheese mixture evenly over the baked bottom crust. Drop the cherry compote in even dollops on top of the cream cheese mixture and then gently spread it out, keeping the cream cheese layer in place as best you can. Sprinkle the remaining flour mixture on top, squeezing it to make some clumps bigger than the others.
6. Bake until the cheesecake layer is set and the topping is deep golden brown, 30-40 minutes. Let cool completely on a rack. To serve, cut around the edges to loosen them from the pan, then use the parchment to lift the uncut bars out of the pan and on to a cutting board. Use a long sharp knife to cut in to bars. Store the bars in an airtight container in the refrigerator for up to 3 days.

*The New Sugar & Spice*  
by Samantha Seneviratne  
Published by Ten Speed Press  
Photography by Erin Kunkel







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# ACCESS ALL AREAS

**Offering unprecedented access, Craftsy let Cake Masters Magazine loose on their cake decorating content and we had a lot of fun! With so many brilliant Craftsy classes on offer, we didn't know where to start, but we took the challenge and can now share this amazing experience with you.**

Did you know that there are over 130 Craftsy classes in the Cake Decorating section alone? We were impressed by the sheer volume of classes and the high standard of each and every one of them. The classes cover all aspects of decorating, from specific techniques, such as modelling or piping, to styles of cake, such as novelty or elegant wedding cakes. With classes covering baking fundamentals, such as Creative Flavors for Cakes with Jenny McCoy, and classes on finishing touches, such as Arranging Sugar Flowers with James Rosselle, Craftsy can take you through every stage of making brilliant cakes. There are also classes on the business of cake decorating, from how to create bespoke designs to showcasing your cakes through Beautiful Cake Photography. Plus, Craftsy are constantly adding new classes. We love how there are classes that teach traditional techniques and also classes that demonstrate how to achieve current trends in cake decorating. Lori Hutchinson's new class, Couture Cakes, is a great example of this. Over six lessons, Lori takes you through how to achieve stunning couture fashion inspired cakes using contemporary methods. She shows you how to create a sequin covered cake, gilding confetti with a metallic finish, how to make lovely wafer paper flowers, and a beautiful beaded blossom effect. It's fabulous!

On top of variety, one of the main things that make Craftsy classes so great is the depth of knowledge offered through





them. Whether you're a beginner baker and decorator looking for a foundational understanding or a professional hoping to expand your repertoire, whichever classes you choose will be packed full of information. All of the classes are divided in to video lessons and those lessons are split in to chapters, so every technique is demonstrated in great depth. The Craftsy instructors fill their classes with hints, tips and troubleshooting advice. But, there is also a wealth of additional features to help you recreate the techniques you learn at home. Every class has downloadable course materials including recipes, materials lists, stencils and anything else you might need. The 'Discussions' feature means you can ask the instructor questions and see other members' queries, so there is always a helping hand.

Have you seen who the instructors are? Only the most amazing cake artists and the best in their fields! From the hugely experienced greats of the industry, such as Mike McCarey, Alan Dunn and Colette Peters, to hugely talented and popular stars of the cake world, such as Shawna McGreevy, Sharon Wee and Rosie Cake-

Diva. Craftsy invites the highest class of cake decorators from all over the world to their headquarters to share their area of expertise with you. Each instructor uses their classes to offer understanding of their skills, providing insight that you would normally only get from a face-to-face class. We were very excited to learn how Rosie Cake-Diva makes her adorable figures in her new Playful Toppers class. She uses an ingenious homemade head cradle whilst creating her delicate faces to keep her characters' heads in the perfect shape. With this tip, we will never have to worry about squashed heads again!

We also love how easy it is to use and follow the classes. Once you've bought a Craftsy class, you can access it whenever you like and it is yours forever. Craftsy have an app so you can watch the videos on any device and don't have the hassle of working in front of a computer. The classes are really well produced, with great HD video showing different perspectives and close ups of intricate techniques. It is simple to navigate the classes because the division of lessons allows you to watch specific sections as well as the whole class from

start to finish. In addition to the standard play, you can watch the video at faster or slower speeds for when you want a quick run through or to work with the class at your own pace. There is also a fantastic 30 second repeat option so you can replay a delicate part of the process at the click of a button. It is a fantastically user-friendly platform so you don't need to be hugely tech savvy to make the most of your classes.

If we could give you a list of all the Craftsy classes we recommend... it would be too long! We have thoroughly enjoyed going through all the classes Craftsy have to offer and have learnt so much. From achieving perfect royal icing consistencies in Designer Cookies with Autumn Carpenter to creating realistic looking ice cream in Cakes That Wow! with Shawna McGreevy. Here at Cake Masters Magazine, we are really excited to be working with Craftsy to offer you, our readers, exclusive offers on classes. Keep an eye on our Facebook page or sign up to our Newsletter via the Cake Masters website to be updated on these exciting promotions.

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SPECIAL FEATURE

# CAKE

*how to make it*

Advice from top cake artists on working in the industry  
by Christine Jensen



**Christine Jensen is the owner and Creative Director of Peboryon, a cake studio in Penzance, Cornwall. She and her husband, Phil, create luxury wedding and celebration cakes for private clients and businesses and deliver them across the country.**

**In the years 'Before Cake', Christine worked in mental health as an Occupational Therapist and gained her MA in Pastoral Care and Counselling. Christine writes for regional and national magazines on a variety of topics, and continues to work one day a week with couples and individuals.**

**Having baked for family and friends for a decade, she started Peboryon in June 2014. Memorable cakes include Magna Carta at Cake International Manchester and Snorkle the Turtle for the National Marine Aquarium.**

**Christine has recently returned from a once in a lifetime experience, meeting and learning from some of the best cake artists in "Cake World", and travels from London to America interviewing some of her idols to find out how to "make it" in the world of cake.**

Photo credit:  
Geof Manthorne from Ace of Cakes  
Christine Jensen with Duff Goldman



## Special Feature

There's a decade of baking and cake making in my story, but I'm fairly new to the professional Kingdom of Cake. In October 2014, I'd just won my very first competition (thanks to my Golden birthday Ticket to The Cake & Bake Show, Earls Court) and set up in cake professionally. I had so much to learn, so I gathered up all the 'brave' I had and asked the competition judge, Mike McCarey, (of Mike's Amazing Cakes near Seattle, Washington) if I could arrange a skills visit to his bakery.

A week-long visit to see the legend that is Mike McCarey seemed beyond possible. I didn't hold my breath because honestly, until I crossed the threshold, I simply didn't think it would actually happen.

Nine months after our first conversation, I set out on the most amazing cake adventure of my life. It took me face to face and in to the bakeries of ten of the most acclaimed cake artists in London and on the West Coast of the USA.

In June 2014, I started Peboryon, a luxury cake studio with bakes rooted in quality Cornish ingredients. (Peboryon is the Cornish word for 'baker' - to pronounce it, think of pebbles and Oreo cookies and you're halfway to speaking a new language!) Starting a business has meant a sharp learning curve. I had very specific

questions and was hungry for knowledge of three things; bakes, artistry and business.

So many of us dabble, play and dream of making a resounding success out of our cake art. We want the kind of success that fuels our passions, and our heating bills too. For me, this trip was about learning to build a high quality cake studio which would go the distance. As I travelled and listened to decades of cake wisdom, I found certain phrases and values being repeated. Though all very different in their expert fields, these successful cake artists, designers and bakers shared similar characteristics. Here's the wisdom I found...

### LONDON

Peggy Porschen, Rosalind Miller and Ceri Olofson. Gosh! What a line up. The night before each interview, I woke up thinking, 'How exactly did this happen, that I get to sit down and eat cake with these extraordinary people?!' That, and... 'Don't screw it up Christine!' No pressure then.

Thankfully, my first interview was with the warm and welcoming Ceri Olofson, of Olofson Design. We met in a despicably stylish hotel, which was exactly the kind of place I would expect to find someone with Ceri's design background. I genuinely had no place being there, but I very much enjoyed the Wimbledon themed afternoon

tea, and the gentle, honest, gutsy, colourful conversation. If there was an Olympics for tangents, we won it hands down! Sometimes, the very best places are the ones you end up when you go for a wander.

Ceri makes cakes that tell vibrant stories, from flavour to final flourish. She likes to experiment and loves clients who are open to a healthy dollop of playfulness. Her passion for cake craft dripped off every sentence.

"We have to decide, is it business, hobby, or passion? It's such a challenge to keep passion, optimism and enthusiasm going when you're doing something to make money and are trying to pay the bills... But I drive myself crazy because I won't let the product suffer. It's why I'll never be rich doing what I do... I see it as a luxury to have such control over exactly what goes out the door, and have the freedom from my clients to do what needs to be done for the cake to be utterly wonderful."

And they are... utterly passionately wonderful.

**'BE PASSIONATE'  
- CERI OLOFSON**



At Peggy Porschen's Parlour in Belgravia, I was squeezed by Peggy's publicist in to a half hour window between her third day of teaching sugar flowers at The Peggy Porschen Cake Academy, and nursery pick up time. Somehow knowing that along with her pretty pink parlour, Peggy was juggling a family schedule made me feel a whole lot more comfortable.

The consultation room was everything you might expect: crisp, feminine, airy and private. There was cake, cappuccino, and Peggy.

"Ten years ago, all I knew was that I wanted to be the very best wedding cake maker and cake designer... Back then, I designed what I loved, but you have to realise that is very time consuming, making the cakes and dealing with the clients and business. When you are just on your own, it is hard."

Peggy is petite and lively, speaks with a soft accent that belies her German heritage, and is not above hard work. My impression of her is of an insightful, considered, proactive woman, who has taken a passion brewed in childhood, and along with her husband (who is now an integral part of the business), is making a livelihood.

"I'm still learning. Always learning. Learning from my mistakes."

We share some stories about working with our husbands, finding inspiration and gaining perspective as a cake designer. Our conversation is refreshingly grounded and utterly inspiring.

"Wedding trends change as fast as fashions change. Sometimes as cake makers, we look at our cakes all the time and we get bored, so we want to design something different. But we forget that the bride will only look at your work over a few months maximum,

and she has no idea what is out there. So she might see a cake of mine that is six years old, but for her, it is brand new and she loves it."

With her crisp, tasty, floral cakes, it's understandable that Belgravia brides have fallen for Peggy and her very pretty cakes.

My pre-Heathrow appointment with Rosalind Miller, of Rosalind Miller Wedding Cakes, was preceded with me hurrumphing 50lbs of drag-along luggage, along with my carry-on bag, up some of London's most interestingly paved streets. Scandalously, I didn't recognise Rosalind when I saw her. Instead, I asked her, "Is Rosalind Miller in yet?" (I know. She's cake royalty. It's a fail I won't forget in a hurry). I'm going to blame it on general anxiety and distracting luggage (wouldn't you?).

Rosalind was very gracious. Her bakery was an ordered, practical and beautiful hive of peaceful industry, with two graduates of the Dublin Institute of Technology cutting, ganaching and covering, along with her daughter, Yasmine, handling the administrative end of operations.

Over a much needed cup of coffee, Rosalind shared her background in art and textile design, and the story of how she'd stepped in to the world of cake by taking inspiration from her mother, Peggy. Rosalind began supplementing her lecturing income with a Greenwich Market cupcake stall named after her mum. She gained the attention of the London marketplace with innovative decorating techniques, and having discovered there was already a cake designer called Peggy, she changed the name, rebranded, and focused her skills on wedding cakes.

At this point, her daughter joined the business.

## 'GET FOCUSED' - ROSALIND MILLER



"It was hard work, just lots of hard work and long hours, I just couldn't do it myself."

I asked her why she does it. "To earn a living and because I enjoy it. It's not just for me though, it's for my daughter and her future. Also, I enjoy seeing the business grow and am looking forward to the exciting plans for the future."

We talk about her book, her captivating Golden Meadows cake (among others), the exciting work she has done abroad and the thorny issue of copyright. And yet, surprisingly, what stuck in my memory on the way to the airport was a deeper understanding of family business, the strong bonds of mothers and daughters, and the possibilities of making beautiful things that last for generations.

## 'STAY GROUNDED' - PEGGY PORSCHEN





## Special Feature

### LOS ANGELES

I began at the Vanilla Bake Shop in Santa Monica. Amy and Jeremy Berman have three shops (nearly four). In Amy's eyes, her team is what makes it work.

Amy made sure I met Vanessa and Yuko, two of her three Santa Monica decorating staff, and her husband and business partner, Jeremy.

Entrepreneurs at heart, Amy and Jeremy set up the business in 2007. Team work is how Amy manages to satisfy the strong demand for her clean, modern, romantic and often striped wedding cakes. "I just love a stripe, if I get half the chance, I'll throw a stripe on it!"

We chatted about the early days of no sleep and no money, new bakes and techniques, fashion as inspiration and celebrity clients. But when it came to a question of her favourite tool in the bakery, Amy's answer was instant. "My iPhone! There is no way I could do any of this without it."

"My staff and I all have a little OCD about us. It's absolutely crucial, because of the organisation it takes to do all of this. You're only as good as the last cake you do, and everything has to go out perfectly, it can't be late and it has to have every detail that they requested. So being organised, it's all part of the job."

Martha Stewart's commendation that Amy's Meyer Lemon Raspberry cake, their signature wedding flavour, is one of the tastiest in America meant that, obviously, I had a slice... or two. Truth be told, the very generous Amy gave me a selection to take away. That evening, I had a proper sit down taste-test with friends. Gosh! Her cakes are indeed flavoursome kisses of joy.

**'BE ORGANISED'**  
- AMY BERMAN



By appointment only, Superfine Bakery is the most high class cottage bakery I've ever had the privilege to see. Based across three sites (office, bakery and meeting space in Burbank), Andrea offers smart LA clients fresh, stylish wedding cakes with her own brand of Modern Art Gallery-Chic. She's funny, and warm. It's evident that she creates with artsy individuality and panache, and yet there's a chef at the core.

"I take what I do seriously. When it comes to the work, I have strict rules. I run my kitchen by proper culinary standards, the same I would expect if it were a four star restaurant."

High standards, getting the right staff, copyright (there it is again), love, laughter and who should arrange the flowers on a cake were chewed over at length. Andrea's stunning design work on her sugar jewel cake (which she blogged) was how I first found her, but Martha's not wrong, Andrea's a creative gift to cakery.

**'SEEK EXCELLENCE'**  
- ANDREA BOUDEWIJN



When I first saw the landing page of The Butter End website, it made me laugh out loud. This bakery is fantastically theatrical, entirely LA. In the flesh, owner and cake artist Kimberly is rather more relaxed, dressed ready for an after-hours game of beach volleyball. Kimberly is the designer of the very first chandelier cake. She is high up in a mezzanine office, overlooking her enormous air conditioned stainless steel bakery. Chatting with her, I hear a ballsy confidence, the kind that comes with near death experiences. She's been there, survived, and it's made her want to live out loud.

"I'm so grateful that I'm a working artist, not every artist can say that. People pay to commission pieces from us. We're lucky to be working every week, and yes it's chocolate... so what!"

Her thirst for artistry takes her across boundaries. She's currently taking a course with a sculptor who's been working in bronze for 50 years. Kim also has Peggy Porschen's books, and Debbie Brown's books, and Carlos Lischetti's... the list goes on. Her thirst for skill and beauty is alive and well. She holds deep respect for both the famous and the undiscovered artist.

"Seriously... Karen Portaleo? She's my cake Goddess."

"Have you seen Fernanda Abarca? Look her up, her work is nuts! Honestly, this woman will eat my lunch. When I saw her work... well, she upped my game! I've never met her, I've never talked to her, but every piece I do, every sculpture is now influenced by her work."

**'STAY HUNGRY'**  
- KIMBERLY BAILEY



# ‘WORK HARD AND BE KIND’- DUFF GOLDMAN

OK, so this piece of the story is a tiny bit mental.

Charm City Cakes in Baltimore is the home of the custom cake show, Ace of Cakes, fronted by chef and baker, Duff Goldman. During my years living in the USA, I'd often wind down by watching back-to-back episodes. If anyone can be blamed for my first step in to cake, it's Mr. Duff Goldman.

CCC opened its 'West' wing in 2011, so I thought I'd call, maybe see if I could visit and talk cake. I didn't know Duff had moved to LA to work and film his Food Network show, Duff till Dawn. So, when his publicist called to say he'd be happy to meet up, I promptly sat down on my hallway floor, before I fell over.

Due to a last minute filming thing (apparently that happens when you're shooting the Christmas episode of Holiday Baking Championship in the height of a Californian summer), I met Duff and his assistant, Andrea, at Sony Studios. (Now, you might think you know how excited I was, but no, you're not even close!)

Mostly, I didn't want to babble. Babbling is not at all professional, or cool. No babbling then.

Thankfully, I remained coherent, hoorah! (Well, all except for the moment when I bumped in to Lorraine Pascale. Yes, I did. Or maybe I bumped in to her waist...I happened to be very short when standing next to the vision of health that was Duff's beautiful British co-judge. There may have been a tiny bit of babbling. Oh, and then there was the next day that I bumped in to Geof – my unexpected Baltimore fly-in – at the bakery. Gosh, yes. I was a babbling fool. It seems I don't navigate surprise celebrity encounters very well.)

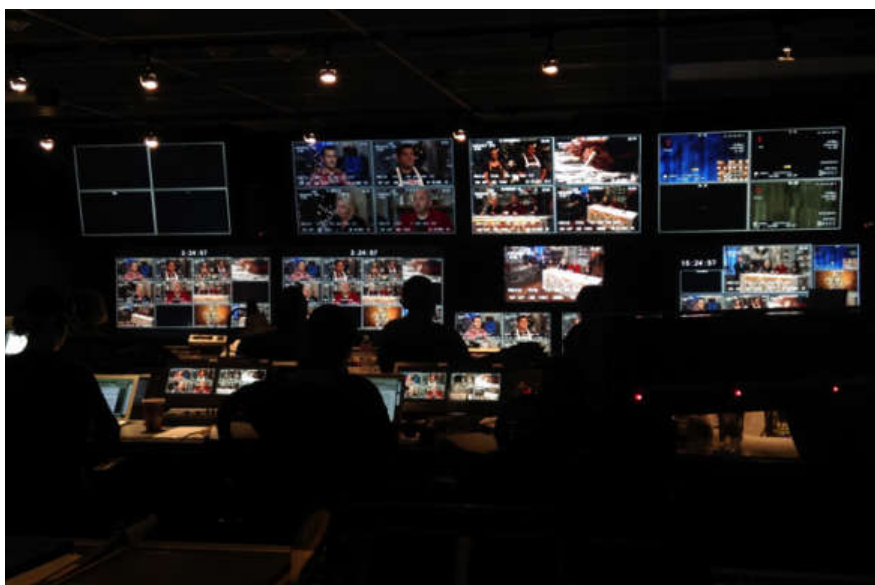
So. Back to the interview.

Duff had been up since 6am filming the semi-final, in a studio decked in Christmas trees and twinkly lights. I watched from a dark monitor pit while contestants got grilled for sloppy icing and commended for inventive use of metallics.

After judging, Duff walked up to our

canteen table dressed in a red velvet (work) jacket and his signature camouflage shorts. He's lost forty pounds recently, is cycling regularly, and looks well on it. Having consumed more than enough cakes and cookies during mandatory taste tests, Duff happily tucked in to a rather hardy aubergine with a plastic fork. It was well after 4pm. I was struck by the fact that despite the long day, he didn't blow off our meeting, but rather got stuck in: the cake business, scary phone calls from his cake hero, music, misdemeanours at the Smithsonian, great industry advice, learning the hard way, and ban sawing and braising a pig's head in London at 7am. (We all knew a conversation with Duff wouldn't be boring.)

Recently, he's been finishing the writing of Duff Bakes, released in the UK by Harper Collins in November. "The thing I like about the book is that I've written the whole thing like prose, and there are so many jokes in it, even in the directions. It's not how you'd expect it to be. Some of it's really goofy." He wants folk who bake at home to have access to professional knowledge that will allow





## Special Feature

them to better enjoy cooking and baking. "People are turned off by thinking cooking is too much science. It just takes time to develop your skills. There's a really big section on bread, and some savoury treats, a whole lot on gluten free food and vegan too."

If writing a book wasn't enough, there's a giant ten foot high cake of planet Earth going down to Comic Con in San Diego (Geof has come down from Baltimore to help), then something with Lorraine in Toronto, and he's also genuinely excited about the upcoming Kids Baking Championship.

"These little kids can bake! They're making fudge, sugar work, foams from scratch, croquembouche. They're watching Food Network and expecting that's the norm. Honestly, it gives you hope. Some of my friends can't make a grilled cheese sandwich. These guys are going to be able to look after themselves."

Duff's laid back approachability, sense of easy connection, big hearted community

spirit, and wicked little chuckle gives me a warm glow, even better up-close than on the small screen. He genuinely seems to make people around him happy.

"Cakes are for happy occasions. When we're making a cake, it means someone is ready to smile."

Duff likes to make people smile. Apparently, including me. When he heard I hadn't seen the film treasures on the lot, he insisted on taking me on a personal walking tour. (I know!) He could have just gone home, he had every right to... but he was kind. "This is the car used in Ghostbusters! Isn't it so cool?... Have you seen the rainbow from The Wizard of Oz? They have it over here, you've got to see it, it's totally amazing!... That's Spiderman's actual suit!"

I liked Duff. How could I not? He was unassuming, hard working, and certainly no diva. He values those who support him and have taught him, and speaks particularly highly of Collette Peters, Mike McCarey, Margaret Braun and many more. If his assistant is to be believed, he's the

very best of bosses. "The kind that picks up after himself, that doesn't mind sweeping the bakery floor." When I comment on her admiration of him, Duff wholeheartedly declares, "She's the best. She's amazing. My life would fall apart, it would seriously fall apart if it wasn't for 'Drea!" Then he turns to her, "I'm surprised you haven't stabbed me in the face. I'm like a toddler."

Toddler or not, Duff has worked hard. Completing his undergrad with top marks and debt free due to a work ethic instilled by his father. No small feat. His years of scraping by, juggling jobs, baking bread and making people smile have earned him his crust. One that's taken him to not only establish a bakery in West Hollywood, but Duff's Cake Mix, a cake decorating party spot for adults and children alike.

This is the point at which my adventure headed north to Seattle, and Mike McCarey. So far, these amazing cake artists had referred to Mike as "The Godfather of Cake", "The Structure King", "My hero", and "Where it all began for me". I was excited, nervous, curious, but now that my body



## 'GET CONNECTED'- ELLA LEVINSON

was now in the right time zone, I was ready! There are so many amazing skills, insights and stories to share that Cake Masters will be featuring from my week with Mike in next month's issue.

My last stop for this feature is with Ella Levinson. When Ella invited me to pull up a chair outside Classic Cakes and Confections, it felt like I'd been invited to take a seat in the middle of the sun. Arizona is hotter than hot. Rivers running down your back hot.

"We don't use buttercream or ganache here, it's just fondant for the finish. A quarter inch of fondant. It's too hot for anything else."

Ella is the owner of an award winning bakery serving the very smart set of Scottswood. The kind of clients that buy Birkin handbags, are married to NFL players, and order wedding cakes for \$14,000.

She's funny and doesn't take herself too

seriously. I'm in kinks over the description she gives of the regular issues her strong Russian accent has in the cake business.

"I have to explain, when people want extra cakes to serve from the kitchen, I cannot call them 'sheet' cakes. That is a big, big problem for me. I call them 'back-up' cakes. Also, 'beach' cakes. No, I cannot say that either. I call them 'ocean' cakes. That works."

Her grandparents met in the Russian gulag. Her meagre upbringing was in the coldest place on earth, the tundra of Siberia. That's a long way from swelteringly smart Scottswood. The key to success, apart from hard work in Russian cooking school, government bakeries and New York cakeries, are great connections.

"I'm the exclusive cake designer at the Biltmore (it's part of the Waldorf Astoria group), the Sanctuary Hotel, the W, and The Phoenician. Then I'm one of the preferred suppliers of five or six other good hotels. It makes the business work."

Her Canadian husband (a chef) bakes up a storm of flavours in his Hobart mixer, and Ella decorates with her heritage of colour, opulence and elaborate detail. With the biggest iced tea I've ever held and a box full of delicious cakes, I head to the joy of an air conditioned airport.

The journey home included a tasty not-too-sweet red velvet cake from the Upper Class menu (handed back by some incredibly friendly Virgin Atlantic flight staff). Then straight home to create a cake my children subsequently christened Pingoo the Flamingoo for the fabulous Port Eliot Festival. The fun and learnings of my Grand Tour of Cake rubbed off and I got to finish my adventure by shaking Rick Stein by the hand. 'Grateful' doesn't even touch the sides!

**In the next issue of Cake Masters Magazine, Christine tells us all about her time with Mike McCarey. For more information on Christine and her cakes and classes, visit: [www.peboryon.com](http://www.peboryon.com)**





# Not all combinations work...



LIKE US, FOLLOW US!



## ...so it's a good job ours do!



*Frosty Blue*



*Christmas*



*Halloween*



### Edible Glitter Mixes

Our new Edible Glitter mixes are made from colour combinations that work great together! Each combination has been considered so they produce excellent results and make your life easier. Should you want to create a childrens movie themed cake, seasonal cakes or fantasy steampunk cakes, there are 10 new glitter combinations, ready-to-use, straight from the pot!

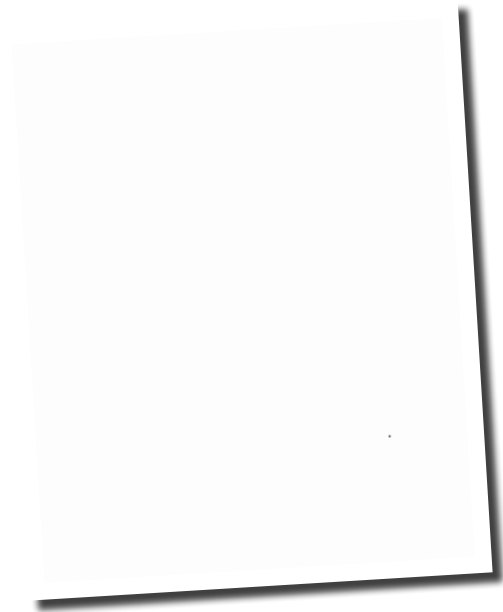


### 10 New Glitter Mixes



# Art Deco Cake Tutorial

By Benny Rivera, City Cakes



Chef Benny Rivera started his cake career in Puerto Rico as a young teenager and the occasional hobby cake turned in to a true passion when he discovered his natural talent. When Chef Rivera relocated to New York City in 1996, his career path was focused in foreign market financial analysis. However, he craved a change for many years. In an attempt to explore his past interest of cake decorating, he began taking culinary courses to learn the latest techniques in creating elaborate, sophisticated and unique cake designs.

Trained through courses from the French Culinary Institute, now The International Culinary Center, The Institute of Culinary Education and renowned cake designer Colette Peters, Chef Rivera uses the most advanced techniques to bring a remarkably clean element to modern cake design. Chef Benny not only specialises in three dimensional sculpted cakes but also pumpkins and chocolate in addition to sugarpaste flowers, buttercream, royal icing and creative fondant techniques. He co-owns a high-end custom cake

design studio and bakery in Manhattan, called City Cakes, and was also featured on the first season of TLC's Fabulous Cakes and Secret Wedding. He also has been a contestant on multiple shows aired on The Food Network in addition to ABC's The Rachel Ray Show. Chef Benny has not only created amazing cake designs for celebrities such as Jennifer Lopez, Bethenny Frankel, Kelly Rowland, Heidi Klum, Fergie and Mike Myers but his work also has been featured in many publications too.

## Equipment Required

- Large and small rolling pins
- Large and small knives
- X-acto knife
- Fondant smoother
- Ruler
- Pencil
- Paintbrush
- Straight spatula
- Round cutters
- 804 round tip
- Shortening
- Gold and bronze lustre dusts
- Teal colour
- Trays
- Lemon extract





**Step 1.**  
Create fondant panels for the bottom tier using a dark shade of teal. Mix some Tylose into the fondant and let them rest overnight. The Tylose will give them more stability for you to be able to move them around and work with the panels.

**Step 2.**  
Create fondant panels for the middle tier using a medium shade of teal.

**Step 3.**  
Create fondant panels for the top tier using a light shade of teal.

**Step 4.**  
Cover the board with the same shade of colour from the bottom tier (dark teal).

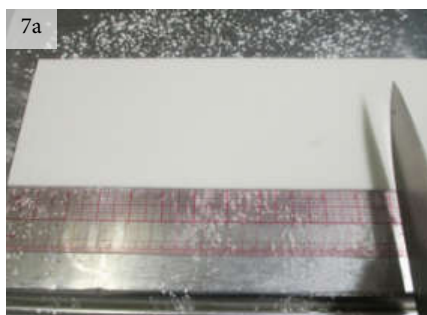
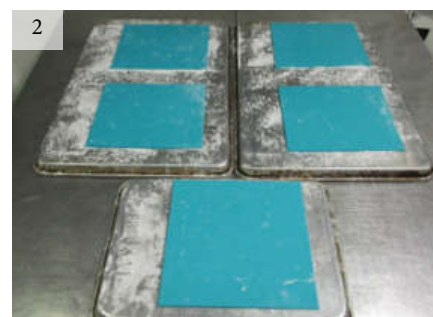
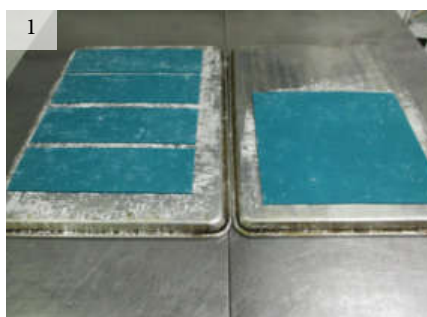
**Step 5.**  
Cover the bottom tier with the panels. Use smoothers to get a sharp edge and clean finish.

**Step 6.**  
Cover the middle and top tiers with the panels and stack the middle tier with wooden dowel supports in the bottom tier. Then stack the top tier with wooden dowel supports in the middle tier.

**Steps 7 a & b.**  
Similarly to the steps above, create eight white fondant panels that should also rest overnight, with Tylose. Four panels are required for the bottom tier and four for the top. These panels should be  $\frac{1}{2}$ " higher and  $\frac{1}{2}$ " wider than the actual tier. When the panels are ready, measure  $\frac{3}{4}$ " from the edge of the panel inside and draw a line on the four sides of the panel.

**Step 8.**  
With a clean knife, cut the inside piece and remove it, you have created a frame inside the white fondant panel.

**Steps 9 a & b.**  
You will use the piece of fondant you have removed from the panel to cut all the pieces that will create the actual design. Using a regular and an X-acto knife, cut thinner and thicker pieces that will create the Art Deco design.



**Step 10.**

Attach them in to the frame with water using a paintbrush.

**Step 11.**

Using some fondant, create three different accent colours. In this particular case, I have chosen a mustard yellow, light brown and orange. Roll out the yellow fondant and using a straight spatula, press three times to create three lines close to each other.

**Step 12.**

Using a round cutter in different sizes, create the circles and semi circles used through the entire design. Feel free to cut them the way you want. This is where the design will go according to your eye.

**Step 13.**

Insert some of the circles and semi circles inside a white frame, created with the next bigger sized round cutters. Attach the circle into the frame with water. Repeat this step through the entire design for all eight white panels.

**Steps 14 a & b**

Feel free to create your design as you go. Just keep using the piece of the panel you took out as this has the exact dimensions you will need to fill the area with your design. Create the same sort of designs for the bottom tier next. Let the eight panels from the middle tier rest overnight to make sure the pieces are completely dry and attach in all their connections.

**Steps 15a-c**

Once dry, paint all the white panels using a mixture of gold and bronze lustre dust with lemon extract. Make sure all the white areas are completely covered with lustre dust.

**Step 16.**

Using the extra mustard yellow fondant, create the design for the top tier. To create the high part of the front design, make a 2" wide band. Measure the height of your top tier and make sure the band goes about 4" higher than the actual tier.

**Step 17.**

Split the band in half (1" wide on each band) and make a diagonal cut at the top part.

**Step 18.**

Using the #804 large round tip, cut out a circle on each band. Also, using the knife, round the left and right corners to make sure it looks more rounded, leaving just the main point at the top.





**Steps 19 a & b**

Using a large flat knife, make a diagonal cut on the side where you will be connecting the bands when attaching them to the tier. This is the same technique you will use when attaching all the panels to make sure all corners are sharp and clean, as you can see in the photo.

**Step 20.**

Repeat the process for all the following bands. Reduce the sizes to be thinner and smaller as shown in the photo. Create some additional thin long pieces of fondant for some extra final details.

**Step 21.**

Make some long bands about 1/2" thick, paint them with the gold and bronze lustre dust and place them around the base of the top tier once again, connecting them with the diagonal cut using water.

**Step 22.**

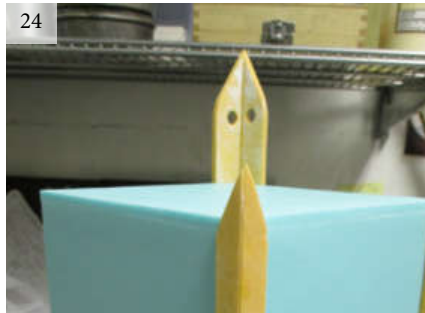
Attach the large yellow bands where the diagonal cut is as well.

**Step 23.**

This will be the front side of the cake.

**Step 24.**

Repeat the process on the other three corners of the cake. You can determine the size you want to use on the other corners. In my particular case, the design on the other three corners was shorter and smaller.

**Step 25.**

Attach the panels from the middle tier very carefully using some water. Make sure to put water on the back side of the panel and the corners where you will be connecting them.

**Step 26.**

The diagonal cut on the corners should connect perfectly.

**Steps 27 a & b**

Mix some light brown petal dust with some shortening and apply some of this mixture around the design, but more at the base to create a shaded rusty effect on the design. Finally, add those small long flat details, hand painted in gold, just around the top tall yellow pick band.



For more information, visit:

CityCakes on Facebook or [www.citycakesny.com](http://www.citycakesny.com)

**citycakes**

# Elevenuses

Advice ~ Competitions ~ Bake Clubs ~ Reviews



James Martin

Presenter of *Saturday Kitchen*, James has rarely been off our TV screens since 1996. After catering college, James worked under Antony Worrall Thompson and Marco Pierre White before opening his own restaurants. He is the author of 15 best selling and award winning cookbooks. His latest book is *Sweet*, a collection of over 70 recipes for desserts, pastries and cakes.

## Cake Cracks

**Q:** Why do my cakes crack whilst baking?

**A:** Cakes might peak in the middle and then crack if there is too much raising agent or the oven temperature is too high.

## Smooth Macarons

**Q:** I struggle to get a smooth crust on macarons, where am I going wrong?

**A:** It's essential to let the macarons rest for at least 30 minutes (and up to 90 minutes) before they go in the oven. This allows the mixture to loosen up and results in that lovely smooth crust that's so characteristic. A really good macaron should also have a soft centre, so be careful not to overcook them!

## First Steps

**Q:** My shortcrust pastry is always really heavy, how do I make it light?

**A:** The main thing to remember, as with all pastry making, is to keep the butter nice and cold so that it mixes into the flour better and, in my opinion, gives a finer pastry. It's also important not to overwork and stretch the dough, as this causes it to shrink dramatically when it's used to line a tin. Be sparing with the flour when rolling it out. This pastry does need a good hour in the fridge to rest and firm up before using too.

## Sponge Perfection

**Q:** How do you achieve the perfect texture in a

sponge cake?

**A:** Beat the butter and caster sugar really well until light and fluffy, and add the eggs slowly one at a time, mixing thoroughly in between. Sifting the flour several times before adding to the batter helps create a light texture, and try not to overwork the batter once the flour is added.

## Cheesecake Wobble

**Q:** How do I make sure baked cheesecakes are set but not over baked?

**A:** Bake the cheesecake in a bain-marie. It should be baked until the top is golden and the cheesecake is just set when you take it out of the oven, then remove it from the oven and allow to cool completely in the tin.

## Sinking Centres

**Q:** How can I stop my cakes dipping in the centre?

**A:** Cakes usually sink in the middle because the oven door has been opened too soon or if there is too much raising agent.

# TRICK OR TREAT

These delicious ideas are perfect for tricks and treats!

Fill cupcakes with runny jam for oozing blood!



## Filled Cupcake

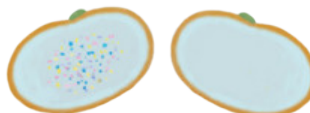


Fill cupcakes with sugar sweets for a confetti surprise.

Sandwich cookies together with a hidden dollop of edible slime!



## Sandwiched Cookie



Sandwich cookies together with the centre painted with secret edible glitter.

Attach a sour sweet to your cake pop stick before covering in cake for a tangy surprise.



## Cake Pops



Attach a strawberry to your cake pop stick before covering in cake for a hidden treat.

Make a cupcake surprise with a spooky witches hat or even a black cat!



## Cupcake Surprise



Make a cupcake treat surprise with perfect little star or even a heart!



# Find the missing muffins!



There is a lot going on in this kitchen! Find 10 hidden chocolate muffins, for your chance to win a 250g pack of EVERY colour of Renshaw's Ready to Roll Fondant Icing – that's 30 colours with a total value of over £50!

Email your answers to  
content@cakemasters.co.uk  
Closing Date - 1st November 2015

WIN!



## Blog Spotlight

Placing the spotlight on a blog that has caught our eye!



*The Bearfoot Baker*  
don't cook... let's create

**Blog:** The Bearfoot Baker  
**Blogger:** Lisa Snyder  
**Profile:** Self taught baker, cookie decorator and author of '100 Animal Cookies'  
**Started:** December 2011  
**Frequency:** 2-3 times a week  
**Content:** Sweet recipes, creative cookie tutorials and baking tips and tricks  
**First Post:** Sugar Cookie Recipe  
**Favourite Post:** Daisy Cookies with Simple Ladybugs  
**Most Popular Post:** Beginners Guide to Cookie Decorating  
**Described in 3 words:** Fun, Inspirational, Creative

www.thebearfootbaker.com  
@TheBearfootBaker



# Book & Tutorial Reviews

**Sweet**  
**James Martin**  
**£20**  
**Quadrille**

The bestselling TV chef's new book is filled with over 70 tempting recipes for contemporary desserts. As a champion of home baking, James Martin's recipes have an achievable but refined approach. With a section covering the 'Basics' that has step-by-step images, James shares his expertise. Divided in to seven chapters, the book includes recipes for desserts, pastries and cakes with chocolate, fruit and cream. It is full of mouthwatering photography and so many recipes we'd like to try. We've got our eye on the Walnut Macaroons with Coffee Cream and the Smith Island Cake!



**Primrose Bakery Everyday**  
**Martha Swift**  
**£20**  
**Square Peg**

Full of delicious recipes for all occasions, this book from the Primrose Bakery features lots of great bakes and simple ideas for decoration. With a section on each of the four seasons, it is a great recipe collection for all year round. The Primrose Bakery has two shops and a delivery service in London, so the recipes in this book are guaranteed to have been well tested! Featuring classics such as the Bakewell Slice and the Pineapple Upside Down Slice, as well as more unique flavours such as the Black Sesame Cupcakes, these simple recipes include something to suit all tastes.



**Naked Cakes**  
**Lyndel Miller**  
**£25**  
**Murdoch Books**

A visually stunning book, you can tell that Lyndel is a stylist as well as a cook! On top of instructions for making specific naked cakes, this book is a creative resource. It has sections on cake recipes, fillings and glaze recipes and finishing decorations so you can mix and match to develop your own cakes and designs. There is also a photo guide for stacking cakes, an introduction to edible flowers and even a section on handmade decorations to complement your cake. We love the 'This goes with that' section, an A-Z of flavours that work well together – an inspired idea.



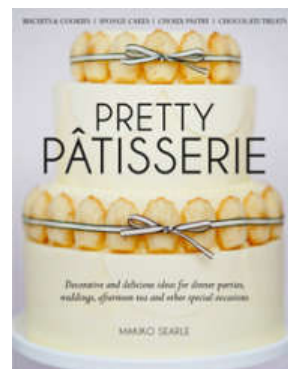
**Halloween Royal Icing Tutorial - Edible Ghosts and Spiders, CakeArt by Christy**  
**£3.23/\$4.84**  
**Cakeartbychristy.com**

With two PDF tutorials included, this is a great resource for simple but effective royal icing decorations. Christy includes lots of detailed information to take you through the steps of making these toppers. There's a troubleshooting section and tips on the colour and consistency of your icing to ensure perfection as you make the decorations. Plus, a helpful equipment list and information on preparing your workspace. With clear images and instructions, it is easy to create these spooky edible ghosts and glitter dusted spiders – perfect for Halloween.



**Pretty Pâtisserie**  
**Makiko Searle**  
**£21.99**  
**B. Dutton Publishing**

Gorgeous photographs complement the pretty patisserie in this book. With five main sections, Biscuits & Cookies, Sponge Cakes, Choux Pastry, Chocolate Treats and Using Flowers for Decoration, this book demonstrates so many fabulous techniques for hotel standard baking. Makiko includes recipes for lots of different seasonal occasions with detailed instructions and images to make them easy to recreate at home. The Mini Wedding Cake Biscuits are prettiness perfectly stacked, the Patterned Swiss Rolls look great and the Chocoroons sound like a match made in heaven!



**Halloween Monster Cake Course**  
**Paul Bradford**  
**£19.95 or included in membership**  
**Designer-cakes.com**

A scary showstopper, this cake would make a fantastic centrepiece for a spooky celebration. With two and a half hours of video over 21 step-by-step lessons, Paul shows you how to make this intermediate level cake. Using a modelling chocolate and fondant mix, Paul demonstrates how to build up the design to create this brilliant 3D effect before moving on to airbrush layering and adding details. There's a lesson on 'Other Ideas' to take the design further, and for Pro Members, an extra video on costing. It's a great course for skill development with techniques that will be useful for loads of cake designs!



ENTER AT [WWW.CAKEMASTERS.CO.UK](http://WWW.CAKEMASTERS.CO.UK)  
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# Cake Hack



## Make Chocolate Decorations with Bubble Wrap!

This month, Jeniffer Paxton, aka The Lone Baker, shows how easy it is to make these textured chocolate decorations. They're perfect for fun cupcake toppers or decorating a large cake. All you need is a piece of clean bubble wrap and melted tempered chocolate!

**Let's try it out!**

[www.thelonebaker.com](http://www.thelonebaker.com)

### \*Extra hints and tips\*

- Want curved pieces? Lay the bubble wrap, with the wet chocolate side upwards, over a rolling pin or small bowl. Allow the chocolate to set and peel away the bubble wrap.
- You can cut your chocolate in to shapes or shards; peel away the bubble wrap from the chocolate when it is at the 'just set' stage, before the chocolate is fully hardened. Use a sharp knife to cut the chocolate bubble pieces in to shape, or just break pieces off for abstract shapes.
- Make a chocolate wrap for your cake! Use a long strip of bubble wrap that covers the height and circumference of your cake. At the 'just set' stage, lift it up and wrap it around the cake before carefully peeling away the bubble wrap.

1. Place your bubble wrap, bubble side up, on a baking mat or tray and spread your melted chocolate over the bubble wrap.



2. Allow the chocolate to set and peel off the bubble wrap.



Voilà, you have bubble wrap chocolate. Your piece of bubble wrap can be used over and over again.



## Bake Clubs!

To get your club featured, email [emily@cakemasters.co.uk](mailto:emily@cakemasters.co.uk)



### Baking with Babies/Toddlers

'Our club in Surrey started because baking can be difficult when you have a small person to look after. What do you do if you get stuck on the sofa whilst the cake is in the oven? So our bake club is about sharing the workload, we bake together without the pressure of it going wrong if your child needs you. As the kids have grown up, we've added a kids corner so they can bake too. To join, you need to have a child of 0-4 years old or be a friend of a current member. The club is a lovely way to meet new people, try new recipes and share some delicious baking!'

Next events: 8th Oct - Florentines & Rock Cakes,  
12th Oct - Crème Brûlée & Cheesecakes  
Where: Surrey, UK  
Contact: Frances Andrew  
[Meetup.com/Baking-and-Babies-Surrey-Area](http://Meetup.com/Baking-and-Babies-Surrey-Area)



### The Bournemouth Bake Club

'Founder Annette is a cake maker by trade and finds it can be a lonely business, so she started the club as a way of socialising and sharing. The club is for all types of baking, not just cakes, and we have a theme each month. It has had a great response so far with over 40 people attending the first meeting! It's great to see the variety of bakes that everyone brings. At each meeting, we also have certificates, first, second and third place for two categories: presentation and taste. We think it encourages members to try really hard with their cakes. We have plans for a Junior Bake Club too!'

Next events: 13th October & 17th November  
Where: Bournemouth, UK  
Contact: Annette  
Find The Bournemouth Bake Club on Facebook



### Bake it Up!

'We love sharing our passion for baking! Our club is a great way to meet people in a big city and baking can be very therapeutic. We hold a variety of events, such as meetings at bakeries, potluck picnics in the park and baking classes. In our club, it is mandatory to have fun, bring a smile and be humble. Nobody is professional; our group is for sharing, learning and practicing – and even just talking our passion! We welcome beginners and advanced bakers alike. Our main focus is sweets but savoury is also welcome when we meet for potluck. We always have so much fun!'

Next event: 25th October – Halloween Cupcakes  
Where: Toronto, Canada  
Contact: Lorena  
[Meetup.com/BAKE-IT-UP](http://Meetup.com/BAKE-IT-UP)  
Find Bake it Up by Lorena on Facebook

# Cake

## MASTERS

### MAGAZINE

# AWARDS 2015

IN ASSOCIATION WITH



CELEBRATING AND AWARDING TALENT IN  
SUGARCRAFT AND CAKE DECORATING

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# Cake Collaborations

Collaborations are when a group of cake artists come together to create amazing cake art to a dedicated theme. The cake world has been filled with some beautiful creations recently, from Harry Potter to sugar shoes to creations with a dark twist! Here is a round up some of our favourite pieces!

**Michelle Curran aka "Chef Mitchie", is a self taught cake and sugar artist originally from Atlantic City, NJ, now based in Las Vegas, NV. Her career in cake artistry has led her to compete locally, nationally and on Food Network. The dedicated team at Birthday Mischief Managed was recruited via "owl" by its founders Michelle "Chef Mitchie" Curran, of Mitchies Munchies in Las Vegas, NV and Suzanne Neri-Medal, of CAKELDY in San Jose, CA.**

## Tell us about your collaboration

Our community was founded and organised on July 31st 2014 during a conversation with my friend, Suzanne. Having realised the world renowned author, J.K. Rowling, would be celebrating an iconic birthday in 2015, we set plans to pay homage in the sweetest way we knew possible. Not only were we attempting to keep this surprise under our cloaks for nearly a year, but we challenged ourselves with the task of selecting 50 fanatic edible artists. By "owl", we recruited our community from around the world to join our collaborative effort.

Each member chose a location inspired by the books, movies and Pottermore. The group was given artistic freedom to create original edible fan art celebrating or jinxing the birthdays of J.K. and Harry. For an added challenge, members were asked to incorporate a twist or three, hidden gems ("Easter Eggs" if you will) as gifts, some sentimental, for J.K. and fans to find.

The love of the Wizarding World is not only admired by the Birthday Mischief Managed members, but by their families too. Young budding artists ranging from ages 4-13 were invited to contribute a project, and the response impressed the adult members. The kids enthusiastically participated, creating edible projects and drawings; some even completed the task of adding the twists. This addition to an edible art collaborative effort is the first of its kind.

## What would you say is the purpose of the collaboration?

I've always adored a collaboration with a common goal. Ours was created to celebrate J.K. Rowling's 50th birthday, but what would make us different and pay homage to not only her incredible gift shared with the world, but to her personally? We didn't ask our members to just make a Harry Potter themed project. We asked them to incorporate twists for J.K. and fans to find and to display their projects celebrating or jinxing Harry's birthday. Anyone who has "fanned" loves a good "Easter Egg" and these additions to the projects were nods to the film and book series as well as sentimental gifts commemorating J.K. Have

you found them? A ruby for her birthstone, her birth month flower the Larkspur, an orange support ribbon in memory of her mother, a Lily in memory of Harry's mother, a copy of her newest screenplay, house crests and teeny packages of candies and cakes with Joanne and Harry's names.

**For more information, visit: Birthday Mischief Managed on Facebook**



**Here is a pretty collaboration dedication to shoes! We speak to Heba Mohamed Elalfy, from Sweet Dreams by Heba, to find out more about her first collaboration!**

**Tell us about your collaboration**

We are an international collaboration of sugar artists spanning the globe, joining forces to create an edible shoe from any edible medium of our choice. I've left that open to interpretation, as we have different skill levels and experiences. I'd seen the edible shoe talent explode this year and since I've never made an edible sugar shoe, I invited some of my Facebook friends to share this experience with me. I enjoy hosting collaborations that will either push us to try new techniques or ones that have a very special meaning in them. Some of the shoes being made have required endless hours of hand painting, modelling or pasting and have tested our determination and endurance. But we're a team of strong women! I'm very proud of all these ladies and very happy to reveal our shoes in Cake Masters. These pieces are jaw-dropping and one of a kind.

**What inspired you to do this theme?**

My personal desire to create my very first edible ladies shoe, and to learn some new techniques, excited me very much and that gave me the idea to invite all these wonderful women.

**Tell us about a few of the shoes that have been made**

You'll find that some of the shoes made have used very delicate mediums (such as wafer paper and isomalt) and they express elaborate interpretations of worldly cultures and fashions. They're truly amazing in their detailed work!

**How many members in your collaboration?**

In total, we are 38 ladies, and most of us have managed to meet your deadline :) What an awesome group!

**For more information, visit  
A Walk on the Wild Side on Facebook**





**The next collaboration is inspired by Victorian Gothic horror novels. We interview Rebekah Naomi Wilbur Cake Design to find out more about the collaboration!**

#### **Tell us about your collaboration**

The collaboration was inspired by my love and passion for Victorian Gothic horror novels. I am gaga over anything remotely Victorianaesque, not limited to period dramas and costumes, and I thought this theme would lend itself very well to a Halloween collaboration. When we think Halloween, we usually think blood, guts and gore. I wanted to show a different, dark, sensual and subtle side to horror, and also the hidden beauty in this often overlooked genre. In addition, many of my cake friends share my passion for the dark and mysterious and jumped at the chance to create "bucket list cakes". I wanted the artists to have as much creative freedom as possible, so the theme was very loosely Victorian Gothic horror and traditional penny dreadful stories. A lot of the team are huge fans of the popular television series and decided to incorporate inspirations from the show. Others looked to classic horror literature. Vanessa Ives was a huge source of inspiration for many and epitomised the theme. For many of the artists, the collaboration was a departure from our usual style and provided a great opportunity to explore new territory. I created my first ever Gothic inspired cake and absolutely fell in love with the colour palette, textures and abundant use of black lace. Charlotte Gillane tackled her first ever sculpted bust. Jennifer Kennedy took the opportunity to experiment with cake lace and developed a wonderful technique for lace transfer... for which she also provided a tutorial.

#### **What inspired you to do this theme?**

Halloween has to be one of my favourite holidays. As a UK transplant, it absolutely fascinated me... Where I grew up in rural England, Halloween definitely wasn't the spectacle it is over here in the USA. I dove in feet first when I moved here, celebrating Halloween in style in Salem, Massachusetts and enjoying holiday block parties, dressing up and trick or treating with my children. When my last collaboration experience ended, I knew straight away that I wanted to indulge my passion for the 'dark arts' and immediately discussed the idea of a Gothic horror collaboration.

**For more information, visit:  
PennyDreadfulCake on Facebook**

Photo credits: Roses and Bows Cakery,  
Very Unique Cakes by Veronique,  
Charlotte Gillane and Adela Calvo



**Back for another year is Sugar Spooks! We at Cake Masters LOVE this collaboration and look forward to it every year! Avalon Yarnes, from Avalon Cakes School of Sugar Art, tells us more.**

**Tell us about your collaboration**

This is our third Sugar Spooks collaboration to date! I almost didn't put it together this year as my plate was already extremely full. However, I had so many amazing members from previous years knocking on my door and asking for "Sugar Spooks 3". I couldn't say no! It has become a Halloween tradition for a lot of us now, almost like it isn't Halloween without it. So, here we are and it is truly the best year yet! I decided to make the theme completely open, as long as it stayed within the realm of the "Halloween Spirit". We've had entries that will give you nightmares because they are so eerie and realistic. We've also had entries that are so cute you want to adopt a little monster of your own. We've really filled the entire "Halloween" spectrum so there is something for everyone! We even organised the website so that that you can go and check out the galleries of the cakes you appreciate.

**Tell us about a few of the pieces that have been made**

Oh we've got little Eugene, from Kara's Couture Cake's. He's just as cute as he is creepy and he desperately needs a trip to the dentist. SkeleKitty, his side kick, really makes the cake complete! Daniel Dieguez's witch and moon piece is so unique! He tapped in to his imagination and it resulted in such an amazing piece. The structure alone makes your jaw drop!

**How many members in your collaboration?**

We have over 50 members this year!

**For more information, visit  
[www.sugarspooks.com](http://www.sugarspooks.com)**

Photo credits: Lovin From The Oven, Kara's Couture Cakes and Sweet Foxylicious





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# Caramel Apple Cake Pops Tutorial

By Agatha Rogowska,  
Cakefield Avenue



Polish Agatha, has lived in Dublin for almost nine years now and has been baking for her whole life. Sugarcraft was something new she discovered in 2011 and is mostly self taught. Being a member of the Dublin Sugarcraft Guild has helped a lot with basics. Agatha decided to turn her passion in to a business and then discovered cake pops – they were not as popular as they are now! Now she is called the ‘Irish Cake Pop Queen’ and has made cakes and treats for well known Irish celebrities: Keith Duffy, Lisa Cannon, Rosanna Davidson and Marisa Carter – just to name a few!



## Equipment Required

- You will need:
- Sponge cake (baked or shop bought)
- Frosting (homemade or shop bought)
- White chocolate buttons
- Green candy melts
- Caramel sauce (100g butter, 100g light brown sugar and 80ml water melted together)
- Cake baller
- Spatula
- Cake pops sticks
- Bowl for making mix
- Bowl for melting chocolate (I find stainless steel the best)
- Hob and pot with water, for melting chocolate
- Plate or tray, for resting cake pops





# Tutorial

**Step 1.**  
Crumble your cake with your hands or a food processor.

**Step 2.**  
Add frosting. It should be one part frosting to four parts cake, but go easy at this part as its always better to add more if needed.

**Step 3.**  
Mix and knead the cake pop dough – you are looking for playdough consistency.

**Step 4.**  
Use a cake pop baller to portion the cake pop dough.

**Step 5.**  
Here is the dough in portions.

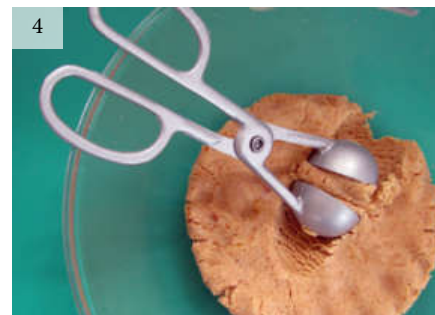
**Steps 6a & 6b.**  
Use your hands to roll the balls

**Steps 7a & 7b**  
Press your thumb gently to make a pit.

**Step 8.**  
Using your hands, roll the ball slightly thinner on the bottom as you are trying to achieve an apple shape.

**Step 9.**  
Here is an apple shaped ball. Repeat until all done, set on a plate and refrigerate for 30mins.

**Step 10.**  
In a bowl, mix white chocolate and candy melts (half /half mix will give you the right consistency for dipping cake pops). If you are using only candy melts, you might need some oil to thin them to ribbon consistency (I find coconut oil the best).



**Step 11.**  
Here is the melted candy mix.

**Step 12.**  
Dip your stick in the candy mix and insert in to your shaped apples.

**Step 13.**  
Here are the apples with sticks. At this point, return them to the fridge for next 30 mins.

**Step 14.**  
Reheat the candy melts and dip your cake pops, making sure they are fully covered. Rest them on a piece of baking paper and let them set hard.

**Step 15.**  
Prepare your caramel sauce, making sure it is not extremely hot but still has a runny consistency.

**Step 16.**  
Dip your cake pops in the sauce.

**Step 17.**  
Set them on a plate and enjoy!

#### TOP TIPS:

1. You can brighten up green colour using mix of green and yellow candy melts
2. Mix whatever flavours of cake and frosting you like – no limit here
3. Use red candy melts for red apples
4. Sprinkle sauce with choc bits, nuts, almonds or simply sprinkles to add colour and texture
5. Use chocolate instead of caramel sauce and make yummy chocolate cake pops

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## *Kiss or Treat* by Chef Mitchie Curran

Dementor (ghoul): Using the Icing Images Edible Printer, iDesigns™ Pattern #188 was printed on both sides of Premium Flavored Wafer Paper in draft mode for an eerie effect.

Head: Using the printed sheets, Chef Mitchie used her edible Papier-mâché method.

Body: Chef Mitchie crafted various lengths of curled & jagged edged pieces of the printed wafer to attach, allowing the Dementor to appear as though he's moving freely.

Room: The walls are Premium Icing Sheets "stained" to look worn. The floor panels were created with tri-folded pieces of Icing Images Premium Icing Sheets then painted and dusted to look like wood.

The posters, light covers, treat bag (including handles), & candy bar wrappers are printed Icing Images Wafer Paper too!

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# Autumn Wedding Cake Tutorial

By Elena Ballesteros, Ponona Cakes



Elena Ballesteros started cake decorating as a hobby in 2012 while living in Madrid. In March 2014, she opened a small bakery in her hometown of Santander, Cantabria, in the north of Spain. She uses the best quality ingredients and tries to buy local products. Mother Nature provides most of her inspiration when decorating cakes.

She has always been passionate about cooking and she is a 2006 Alumni of the prestigious École hôtelière de Lausanne in Switzerland, where she developed her curiosity about food even further.

She also has the PME Masters Certificate (2013), and has been on courses with some of the best cake decorators of the industry such as; Maggie Austin, Kaysie Lackey, Carlos Lischetti, Peggy Porschen, Zoe Clark and Marcela Robins... to name just a few.

## Equipment Required

### For the Flowers & Butterflies:

- Gum paste in black, white and green
- Edible glue and brush for edible glue only
- Corn starch in a bag, for dusting
- Foam pad with holes
- Small rolling pin
- Small palette knife
- Scissors
- Small 5 petal flower cutter
- Calyx cutter
- Leaf veiner
- Rose leaf cutter
- White or beige thread
- Green florist tape
- 22 and 26 gauge wires
- Spray gun and black edible paint
- 2mm sugar pearls
- Butterfly patchwork cutters
- Stamens with a small

### For the Tree Bark:

- white ball
- Wire cutters
- Wire pliers
- Dresden tool
- Vodka
- Petal dusts in gold, green, brown and different shades of pink
- Brush for each colour
- Cake dummy for supporting flowers
- Sugarpaste in green, white, light brown and dark brown
- Large and medium rolling pins
- 30cm cake drum
- Small and large ball tools
- Dresden tool
- Scissors
- Pizza cutter

- Heart shaped cutter
- Edible glue
- Petal dusts in browns, white and beige
- Brush for each colour
- Vodka
- Spider chrysanthemum cutters
- Fondant smoother
- Cakes of 15cm diameter x 10cm high, 20cm diameter x 15cm high and 25cm diameter x 10cm high
- Turn table
- Edible ink pen
- Small sharp knife



## COVERING THE BOARD

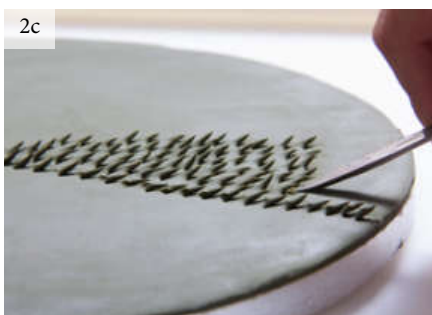
### Steps 1a-d

Knead the green sugarpaste well to cover your board. With the large rolling pin, roll the sugarpaste to the size of your board. Place a little bit of water on your board and place the sugarpaste on top, making sure that it is well stuck to it with your rolling pin. With a sharp knife, cut off the excess sugarpaste.



### Steps 2a-d

With some small scissors, to create the grass effect, start making indentations throughout all the parts of the cake board which will be seen.



## COVERING THE TOP OF THE CAKE WITH A MARBLE EFFECT

### Step 3

With a pastry brush, apply some boiling water on the top of your cake.

### Steps 4a-c

Roll your white and two shades of brown in to large sausages and squeeze together to make one piece.





**Steps 5a-f**

Twist the sausage in to an S shape, squeeze it together and roll to a large sausage again. Make another S shape, squeeze again and make another sausage. Repeat another time, or as many times as you like to achieve the wood grain look which you desire. Roll in to a circular shape and make a ball out of it.



**Step 6**  
Roll the ball with the large rolling pin and place on top of some greaseproof paper.



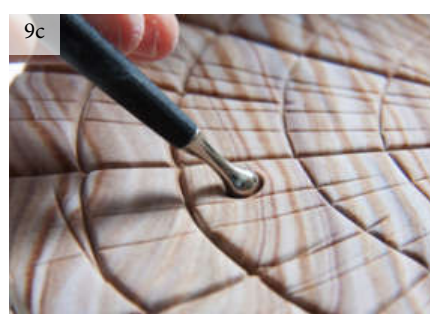
**Step 7**  
Place the cake upside down on top of the sugarpaste and cut the edges with a pizza cutter.



**Step 8**  
Place the cake upright and take off the greaseproof paper.



**Steps 9a- d**  
With a dresden tool, start making circles around the cake. Once you are done with as many circles as you like, create vertical lines with a little bit of an angle. Do the same, but now mark the lines ever so lightly. With a large ball tool, mark some indentations. Repeat for the other two tiers and let this dry for a couple of hours (while we do the flowers).



## BLACKBERRIES

**Step 10**  
With some wire pliers, fold a loop in a 22 gauge wire.

**Step 11**  
Take your black gum paste and create a ball with no cracks.

**Step 12**  
Dip the looped end of your wire in to glue and stick the wire inside the ball. Twist while it is inside to make sure it stays on. Make around 15-20 and let them dry overnight.

**Step 13**  
Once these are firm, dip them in to edible glue. Take off the excess and then dip in to the bowl which contains the sugar pearls. With your finger, make sure that all the black area is covered with sugar pearls. Let this dry for at least a couple of hours.

**Step 14**  
Take the spray gun, place it on your black sugar colour spray can and dust away – this is a messy business and in order not to get my whole kitchen dirty, I used a vertically placed Tupperware to spray in. Let these dry for about three hours.

## BLACKBERRY FLOWER

**Steps 15a-e**  
Take your white or beige thread and make a loop around your fingers, you will need about 15-20 rounds (leave some thread loose on both ends). Take a 26 gauge wire and fix it to one of the ends, repeat this on the other end. Once this is done, make a knot on both sides with the loose ends to fix them. Cut in the middle with some scissors - this way, you save some time as you have two stamens for one. You should make around 30 stamens for this cake, so repeat the process another 14 times.



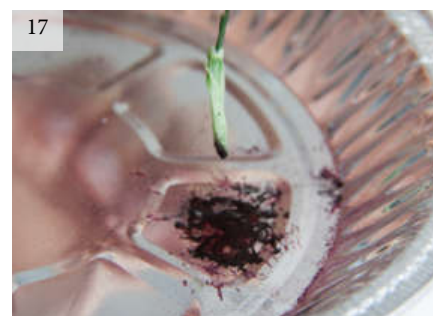


**Steps 16 a & b**

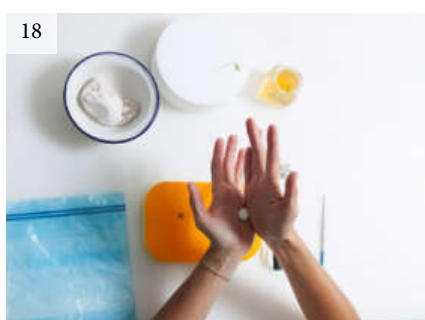
Place some green petal dust and vodka in a glass, mix well and insert the stamens to colour them. Let them dry a little bit for the colour to fix. If you would like, you can always use green thread instead, but I always like to create my own shades.

**Step 17**

On a plate, mix a small amount of aubergine petal dust with a tiny bit of vodka and paint the tips of the stamens.

**Step 18**

Take your white gum paste and roll in to a small ball and then in to a small teardrop shape.

**Steps 19a & b**

Insert the thinnest part of the teardrop shape in to the smallest hole of your foam pad (hard side up). Roll with the small rolling pin until it is very thin.

**Step 20**

Take out from the foam pad and cut with the 5 petal cutter, making sure you leave the tip in the middle of the cutter.

**Step 21**

Place on the medium hole of your foam pad (soft side up) and with the dresden tool, start thinning the petals (especially the edges) without the flower petals losing their shape.

**Steps 22 a & b**

Take the stamen and place some glue at the bottom for the flower petals to stick to. Place the cut flower through the wire and stick well. Make sure you pinch it enough for the flower to fix itself to the stamen, and at the same time, you give it a unique form

**Steps 23a-c**

To make the calyx, roll out some green gum paste very thin and cut with the calyx cutter. Thin out the edges on the soft part of your foam pad, place some glue in the middle and thread it through the wire of the flower, pinching it to fix. Let them dry for a couple of hours.

#### Steps 24 a & b

Mix your pink petal dusts together with a brush on some kitchen paper. Take the excess off your brush and paint the edges of each flower petal.



#### LEAVES

##### Step 25

Roll out some green gum paste and cut with a leaf cutter.

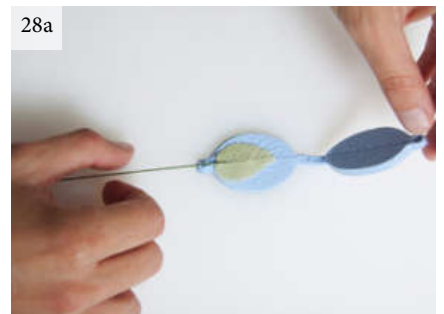
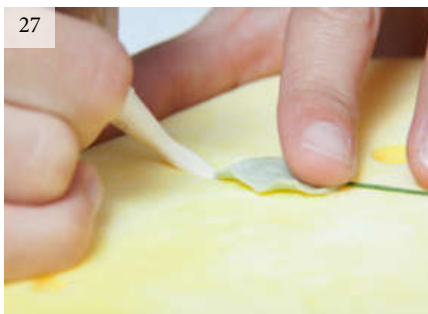


##### Step 26

Take some 26 gauge wire and dip in to glue to thread through the cut out leaf.

##### Step 27

Thin out the edges of your leaves with a dresden tool on the soft part of your foam pad.



#### Steps 28 a & b

Place the leaf on a veiner and once veined, shape the leaf to give it a bit of movement. Repeat this whole process about 30 times and let dry for a couple of hours.

##### Step 29

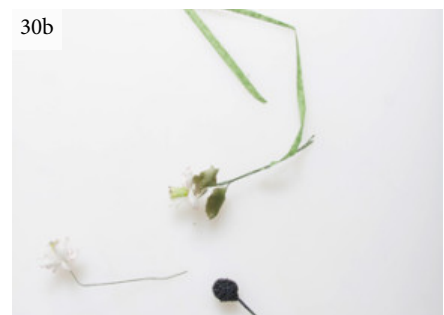
Taking some green and brown petals dusts, give the leaves some colour.



#### FORMING THE BOUQUET

##### Steps 30a-d

With some green florist tape, start making small bouquets, mixing flowers, blackberries and leaves.







**Step 31**  
Make them all different to add uniqueness to the cake.

#### BARK EFFECT

Now that we have the cake board covered, the top of the cake done and dry, and the flower bouquets completed, we can go with the fastest part of the cake. Even if it looks very complicated, it is not.

I would like to thank Zoe, from Zoe's Fancy Cakes, for her great video tutorial on her Youtube channel. She was the one that gave me the idea on how to create a similar cake to this one recently.

The best part of this cake is that the extra time you spend creating the bark effect, is the time you gain ganaching the cake, as it does not need to have sharp edges.



**Step 32**  
With boiling water, brush the sides of your cake.

**Step 33**  
Roll out some brown, slightly marbled sugarpaste and cut out a heart. With a dresden tool, mark some soft lines, a few slightly stronger lines, and you can also add some dots with the tip of the dresden tool or a toothpick. Set aside for later.



**Step 34**  
Roll out some sugarpaste to the height of your cake and about a quarter of the diameter. This does not need to be perfect as we will distort it a lot in a minute!

**Steps 35 a & b**  
Now, all the fun begins! Pick up your dresden tool and mark small indentations on the top of the cake. Start adding random vertical, but not perfect, lines. At the same time, you can create S shapes. Make sure you fix the bottom part of your cake. The more random lines you create, the more realistic it looks! That is why we work little by little, so our sugarpaste does not dry out while we work!



**Step 36**  
In the middle tier, cut out a heart shape and empty it.



### Steps 37 a & b

You can add pieces to the cake so they look like roots. Just make a teardrop shape, stick it with some water where you would like it to be placed and mark it with the dresden tool. You can even recreate cavities in the bark with different sized ball tools.



### Steps 38 a & b

Cover a bit more of your cake and repeat the process until the whole tier is complete.



### Step 39

You can then add a few dots with the tip of your dresden tool.

### Steps 40 a & b

To create a branch, take a toothpick and dip it in some edible glue. Create a teardrop shaped piece of sugarpaste and insert the toothpick to it. Mark it with the dresden tool. Place some edible glue where you would like your branch to be on your tree bark and insert it there. With the help of your dresden tool, make sure it is well stuck and mark some lines so it looks part of the tree bark.



### Step 41

To make it a bit more realistic, mix some brown gel paste with vodka and brush away.



### Steps 42 a & b

So it looks even more realistic, once the paint has dried, take some dry petal dusts and paint it a little bit more. The indentations should be darker than the rest of the areas, and we can also give it some light in some areas with a beige or white petal dust.



### Steps 43 a & b

Now that the heart is semi dry, we can write on it and paint it a little bit with petal dusts. Place it inside the heart shaped hole we made earlier in the tree bark and press it in. If it does not stay, wet the ganache with some boiling water.





**Steps 44 a & b**

To create the pieces of grass that stick out from some holes in the tree bark, roll out some green gumpaste very thinly and cut with the spider chrysanthemum cutters. Roll them out and place them, with the help of our small rolling pin, inside the tree bark holes.

**BUTTERFLIES****Steps 45 a & b**

Create a teardrop shape out of white gumpaste and mark some lines with your small palette knife. Place the 26 gauge wire in to glue and fix the tear drop shape to it.

**Steps 46 a & b**

Take one stamen and fold it in half. Cut the length a little bit, dip in to glue and attach to the head of the butterfly.

**Steps 47a-c**

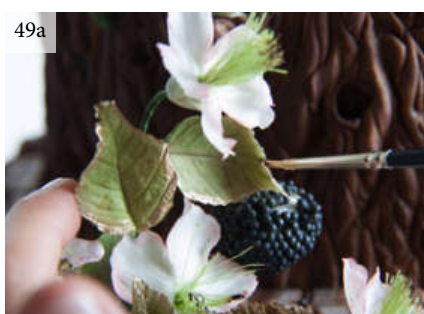
Roll out some super thin white gumpaste and press with the patchwork cutter. Remove the excess, place to the bottom of the butterfly body and let it dry up side down. You can place them in white or paint them with some petal dusts once they are dry.

**ASSEMBLING THE CAKE****Step 48**

Place your three tiers together and start placing the small bouquets around your cake as you think best. Place the butterflies.

**Steps 49 a & b**

For the final touch, mix some gold dust with vodka and paint the edges of some of the leaves and draw a heart inside the heart.



For more information, visit:  
[www.pononacakes.com](http://www.pononacakes.com)  
 Photographer credits: Santiago Carral



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# Cake

INTERNATIONAL

## WINNERS



Back for another issue of Cake Masters Magazine, we are excited to interview a selection of winners from Cake International London. Cake International is the best cake decorating show in the UK and we are excited to attend every year. The highlight of the show is the fabulous competitions that cake decorators from all over the world compete in, spending hours on creating the perfect design for those all important medals. We hope you enjoy these mini interviews and maybe feel inspired to enter your cakes one day! The next Cake International show is being held at the Birmingham NEC 6th-9th November 2015.



*Rhu Strand*

Pimp my Cake with Mama Rhu

**Award: Gold and 1st in class**  
**BEST IN SHOW**  
**Category: J – A Decorative Exhibit**

**Inspiration behind design:**

I was inspired by a vintage illustration of a showgirl and my design took about 40 hours to make.

**Did anything go wrong?**

It took some time to get the figure right, particularly the legs, but nothing really went wrong. I've got used to boxing up my designs and use all sorts of methods to ensure it was secure, especially as she is standing on high heels! I find the most nerve wracking part is unboxing them again at the show, holding my breath until I can see that they are OK.

**How do you feel about your award?**

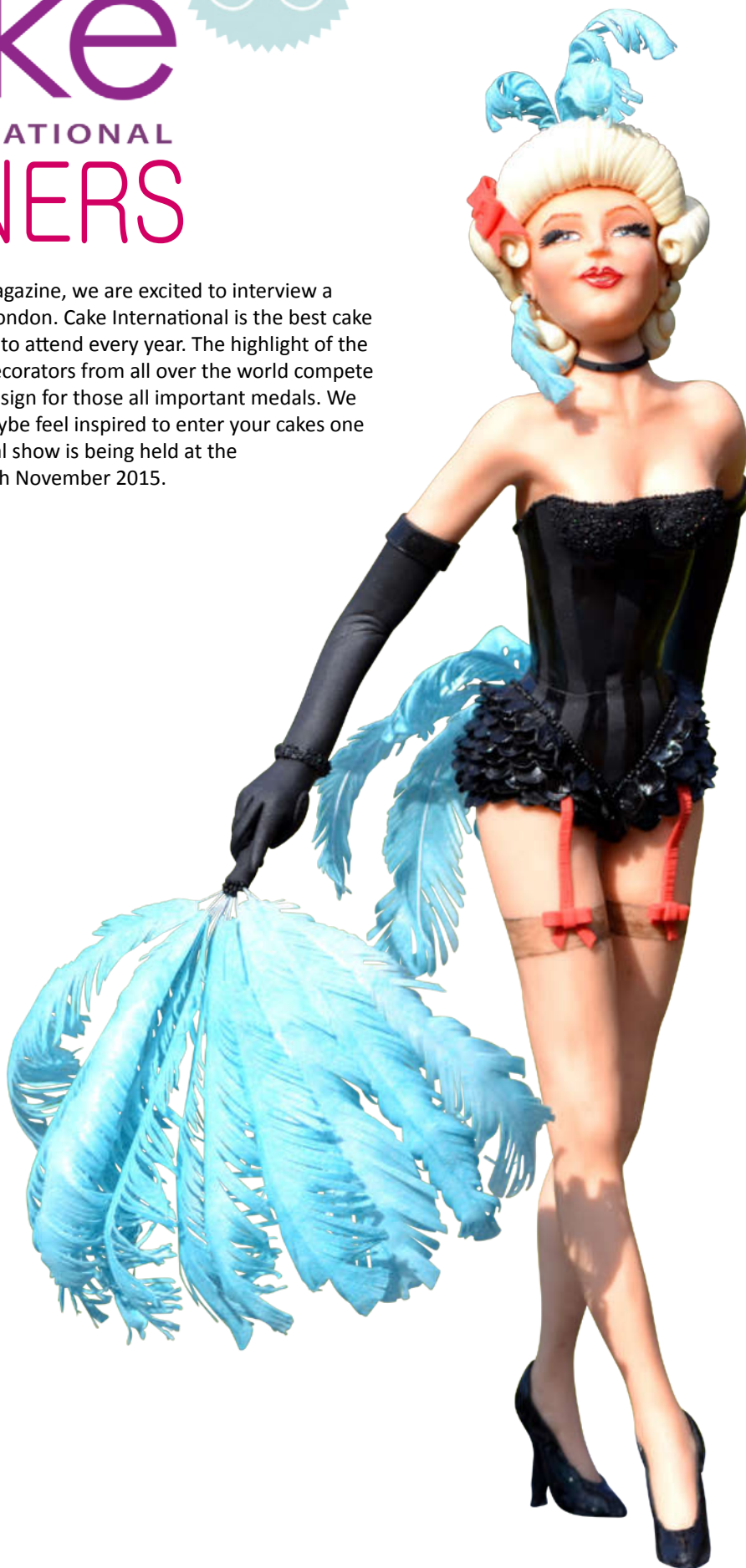
I was completely floored when I won and still find it all really surreal. It was an absolute honour to be awarded this and something I never even thought would happen.

**Did you get any feedback from the judges?**

The judge in my category said I didn't need feedback...!

**Will you be entering again?**

Without a doubt, I will be entering again in Birmingham.





## Tiziana Benvegna

**Award:** Gold and 1st in class  
**INTERNATIONAL BEST IN SHOW**  
**Category:** A – International Class

### Inspiration behind design:

My project was inspired by a great Italian invention, Antonio Meucci's telephone. In my cake, I wanted to represent one of the oldest telephones, the inventor, Antonio Meucci, and his wife, Ester.

### How do you feel about your award?

I'm excited, I left from Italy full of enthusiasm and I come back home a winner for a project in which I believed. For me, this is a great conquest.

### Will you be entering again?

I'm sure I'll enter again, so see you soon. To do cake design in a town like London, where you can breathe deeply this kind of profession, was rewarding and amazing. Thank you very much to all the people that believed in me and supported me in this beautiful adventure.



*Rhianydd Webb*  
 Dragons & Daffodils Cakes

**Award:** Gold and 1st in class  
**Category:** K - A Small Decorative Exhibit

### Inspiration behind design:

I was inspired to create my piece from an illustration in a book called "Arthur Spiderwick's Field Guide to the Fantastical World Around You" that accompanied the film, "The Spiderwick Chronicles". He is a leprechaun that Arthur discovered called Allister Sassafras.

### Did anything go wrong?

I used this piece to work on and improve my figure modelling. I made multiple arms/legs to get the shapes just right, then just as I was taking the photograph of the finished piece, I knocked it and broke the spur on his shoe which had to then be replaced the night before. It was terrifying travelling with my cake to London. We only had to drive four hours from Wales, but I had him on my lap the whole way and felt every bump. I was so relieved to arrive there safely.

### Did you get any feedback from the judges?

I had wonderful feedback from the judges. I asked if there was anything to improve on and the judge I spoke to said that as much as they looked, they couldn't find any faults. They loved the tiny details and said the little case of needles was the finishing touch. I added that the night before, as I felt the piece was missing something, so I am really relieved I went with my instinct to do that.

### Will you be entering again?

I will absolutely be entering again! I loved the category as I have always loved small and miniature. I have so many ideas floating around my head, I just have to wait for the competition information to be released so that I can get cracking!





**Rachael Brown**  
The Empire Cake Company

**Award: Bronze**

**Category: M - Cupcake Class**

**Inspiration behind design:**

My inspiration is based around my love of travelling. Two cities I have always wanted to visit are New York City and Paris and I thought this would make a great theme for my cupcakes. The two cities are so different from each other that I thought they would look great side by side. Hopefully I will get to visit them both soon.

**How long did it take to make?**

The toppers of my cake took me a week. I first drew up some measurements for the suitcases and then went from there. I ended up making

a template so that I could get every suitcase the same size and thickness. My original measurements were a little out which I realised after making my first suitcase. I used this as my test piece and this is when I decided to use a template as a guide. I had to make each individual part in advance and wait a few days for it to harden, then I assembled them using royal icing before adding in the food items. I have tried to get each one exact by placing the items at the same angle in every case and sticking the sprinkles on individually by hand.

**What was it like travelling with your cake to CI?**

Travelling with my cakes was fine, they had hardened enough that they could be handled without breaking. As I live an hour away from the ExCeL, it wasn't too long to get there.

**How do you feel about your award?**

I was very happy with my Bronze as the previous years I didn't receive anything.

**Did you get any feedback from the judges?**

I took on what the judges had told me and I think this paid off. This year, I was told that although my cake itself tasted fine and was moist, I needed to work on my buttercream. Also, that the design was good but the food items were a little out of proportion, which I'd realised myself a few days prior.

**Will you be entering again?**

If I have the time, I will definitely be entering again!



**Barbara Luraschi**  
Sweet Janis

**Award: Gold**

**Category: K - A Small Decorative Exhibit**

**Inspiration behind design:**

I was inspired by a vintage illustration of a child and many toys. I wanted to recreate a scene with a child who is playing with puppets. As I was sketching the cake, I had the idea of making the child doing a show for his toys.

**How long did it take to make?**

I worked on the entire project for about 25 hours.

**Did anything go wrong?**

As I was finishing the last pieces, one puppet and the right arm of the child broke. It happened the day before departure from Italy to London. I thought I'd finish the cake when in



London and I did, even though I was sick with fever! It was very challenging to finish the cake while feverish.

**What was it like travelling with your cake to CI?**

It was very scary travelling with my cake to London. I was worried about breaking it and I was also worried that something could go wrong with the security check at the airport. Luckily, everything went well. My cake arrived almost intact; it had few dropped pieces on the board but I fixed them when I finished the missing parts.

**How do you feel about your award?**

I'm so happy, I cried when I saw it. It took a lot of work, travel, fever but everything was worth it.

**Did you get any feedback from the judges?**

It was fantastic to receive the judges' feedback. I'm so happy they loved my modelling so much! It has been an amazing experience. I love how professionally the show is organised!

**Will you be entering again?**

I hope to enter in Birmingham in November.





**Carol Smith**  
Cakes By Carol

**Award: Gold**

**Category: L - A Wedding Cake of Three or More Tiers**

**Inspiration behind design:**

The inspiration behind my design was a rustic effect I had tried out on a display cake and really loved it, but I wanted to combine it with flowers. I have always wanted to make a flower ball so that got me thinking to incorporate that in to the design too.

**How long did it take to make?**

It took me over 70 hours, I lost count after that.

**What was it like travelling with your cake to CI?**

The drive down to London was nerve wracking to say the least! The cake was in two parts, the three lower tiers and the top two. The flower ball was padded well and I had plenty of extra flowers for emergency. I had visions of the ball falling off, especially when we almost went in to the back of another car. It's amazing how carefully you drive with a cake in the back of the car, and even more with it being a competition one!

**Did anything go wrong?**

The only thing that went wrong was that I wasn't happy with the lower tier when I iced it, so I re-iced it.

**How do you feel about your award?**

I was absolutely chuffed with winning Gold. I didn't expect it because of the standard

**Did you get any feedback from the judges?**

The feedback was amazing and the judge told me they loved the 'wood effect'.

**Will you be entering again?**

I would enter again but maybe another category next time...



**Gareth Owen Davies**  
Gareth Sugarcraft Artist

**Award: Gold, 3rd in class and Gold**

**Category: F - Novelty Cake Class and M - Cupcake Class**

**Inspiration behind design:**

The Beach Cake

For this year's competition, I chose to create a beach scene. It offered me possibilities to let my imagination go wild and create something that we are all familiar with. I also thought it would be a great opportunity to bring some sunshine in to everyone's life. The characters I created represent the diversity of people you can find

at a beach, all with different facial expressions, which was a great chance to use different techniques I have acquired over the years. It took about three weeks and was great fun to create the cake and to explore the different characters.

**The Cupcakes**

As a farm boy myself, I have always had a passion for farming. I loved creating these cupcakes that represent what is dear to me. They are cute little pieces that can brighten up people's days, and are nice and clean looking without being too fancy.

**What was it like travelling with your cake to CI?**

I had to travel from Wales to London. Luckily, I was able to put everything safely in boxes and transport it to the event that way. It's always a bit nerve wracking making sure everything is safe for the travels, but so far everything has worked out well for me. I'd like to believe that little mishaps are part of the creative process when creating the cakes, but I wouldn't say that means things went wrong. I set myself a high standard in the cakes I create and always strive to get them perfect. Sometimes, if I am not completely happy, I will toss a part of the

design or even rethink the overall cake design. If I am honest, half of the fun is figuring out how everything will work together.

**How do you feel about your award?**

I was over the moon! I have learned so much over the past couple of months and to win two Golds at Cake International was absolutely amazing.

**Did you get any feedback from the judges?**

It was a great privilege to be able to take part in the competition and I love to see how I am constantly improving with the feedback I am receiving at these events. As always, the judges gave me some really good feedback and I can't wait to work on improving my skills. With their help, I am able to grow so much as a sugar crafter and I hope to show my improvements in the next Cake International.

**Will you be entering again?**

I will definitely be entering the competition again. Seeing all the other cakes always gives me a lot of motivation and inspires me to find new ideas for future cakes.



## Lucia Gallie White Rose Bakery

### Award: Silver

### Category: L - A Wedding Cake of Three or More Tiers

#### Inspiration behind design:

Inspiration is a funny thing, it can pop up in the strangest of places. For this particular cake, it struck in the form of a vintage photo frame I saw for sale in a soap shop; I just knew as soon as I saw it that I needed to feature it on my cake somehow. I think it must have been fate because as luck would have it, it was exactly the right dimensions to sit on the double barrel tier. I created my own mould from the frame using silicone plastique and the rest of the design really followed from there. I knew I wanted to have roses featuring as a running theme throughout and that I wanted to represent them in a variety of different formats. So along with the sugar roses topper, I had a moulded rose at the top of the frame, gold brush embroidery roses around the double tier, a textured rose imprint on the fondant bow and hand painted roses on the central panel and the cake base. I had recently bought a copy of the brilliant Nevie-Pie Cakes' book, 'The Painted Cake', and knew I really wanted to feature hand painting on my design as it was something I'd never tried before (and I like to use competitions as a way of pushing myself to try new techniques). For a first attempt, I was really pleased with how it turned out – but I know there's massive room for improvement!

#### How long did it take to make?

All in all, it took about two weeks in total to put together. However, the planning, research and designing took about three months.

#### Did anything go wrong?

Luckily, nothing major went wrong when the time came to assemble the cake. However, the transportation was certainly more of an issue! My husband and I had planned to drive up to the competition venue the night before the cake needed to be delivered (living on the Devon/Cornwall border means it's quite a trek). Unfortunately, at the last minute, a work commitment cropped up for him so I had to take the coach to London, and then taxi from Victoria to the hotel and the ExCeL the following morning – all whilst wearing a backpack with my cake fully assembled and sat on my lap! Possibly one of the most uncomfortable and stressful journeys I've ever had. Amazingly, the cake made it completely intact. It even resulted in my being given a free room upgrade by the hotel I was staying at as they were so impressed I'd managed to get the cake there with no damage!

#### What were you awarded?

I was completely stunned and thrilled to receive a Silver for my cake; this was only my second competition so I really wasn't expecting

anything at all. I'm still smiling because of it!

#### What feedback did you get from the judges?

The comments and feedback I got from the judges and other competitors were so encouraging, and full of really good constructive ideas on how to improve for next time. I know that royal icing piping is something I need to really work on and was also able to pick up some great ideas and tips on hand painting.

#### Will you enter again?

I will definitely be entering the Birmingham Cake International in November and have already started the initial design process. I'm determined to keep improving and will definitely be aiming for Gold!







**Laura Loukaides**  
Laura Loukaides Cakes

**Award: Gold**  
**Category: H - Sculpted Novelty Cake**

**Inspiration behind design:**

I love animals, especially dogs, so for this year's show, I wanted to try something a bit different by making three sleeping puppies. Bailey the cocker spaniel, Poppy the bulldog and Lou the beagle.

**How long did it take to make?**

This cake took just under 50 hours to complete.

**How do you feel about your award?**

I have never entered the Sculpted Novelty Cake

category before so I felt really nervous about entering something different. I'm so happy to have been awarded Gold.

**What feedback did you get from the judges?**

The judge was very pleased with my cake and said he couldn't fault it in any way which was a huge compliment!

**Will you be entering again?**

I love the atmosphere at Cake International, I will most definitely be entering again this year at The NEC in Birmingham!



**Tina Scott Parashar**  
Tina Scott Parashar's Cake Design

**Award: Gold and 2nd in class**  
**Category: A – International Class**

**Inspiration behind design:**

The International category required the contestants to represent elements of their country. I'm an Indian national living in South Africa and chose to represent South Africa. For me, nothing represents the true spirit of South Africa better than Nelson Mandela. One of his enduring legacies was helping to bring together a divided nation through the power of reconciliation. He wanted South Africa to emerge as a great nation where everyone had access to equal opportunities. He said, "Education is the most powerful weapon which you can use to change the world". It is this spirit of reconciliation and nation building through education that I wanted to depict through my piece.

**How long did it take to make?**

Given that I'm a full time mother with a four year old child, I had to juggle between my

responsibilities at home and creating my entry piece. I mostly worked at night after putting my son to bed and it took me about ten weeks to complete. The most challenging aspect for me was to create a physical likeness to Nelson Mandela that would be instantly recognisable. This was a daunting task given that Mandela is so well recognised throughout the world. It took me several attempts to capture his facial expressions correctly.

**How do you feel about your award?**

I was ecstatic upon receiving my award. It vindicated my months of hard work and planning. Personally, it was a very special day also because it happened to be my 10th Wedding Anniversary on the day the results were announced.

**Did you get any feedback from the judges?**

The judges were very happy with the likeness of Mandela. They said that a lot of the details, like the shirt and shoes, were beautifully executed.

**Will you be entering again?**

I hope to be able to participate again next year in CI, Birmingham.





**Vicky Turner**  
Yellow Bee Cake Company

**Award:** Gold x 2 and 2nd in class  
**Category:** M - Cupcake Class

**Inspiration behind design:**

**Design 1:**

I wanted this to be an Easter themed entry but I got a bit side tracked with the carrots and funny rabbits. I ended up adding in some silly worms, which are dotted around the stand, and the digging moles with teeny worms on their heads. This was one of my more challenging projects; the stand was made by hand using wood and pipes. I also made the decision to cover it in white sugarpaste and colour it using my airbrush. I feel like I pushed myself a bit harder for this entry so I'm really chuffed with my Gold.

**Design 2:**

This was a late entry. I had the idea on competition deadline day so I think fate was on my side here. I was teaching a class, showing



my students how to make various heads for their sugar figures, and I ended up making the head for Gusto. I fell in love with him and really wanted to work him in to an entry, hence Gusto's Italian was born. The cupcakes are decorated with mini bowls of pasta and piping gel sauce and the pizzas with grated icing "cheese", mini tomatoes filled with piping gel with teeny pips added in. I think Gusto might be one of my most favourite designs yet.

**How long did it take to make?**

The stand for the rabbit entry took the most time to create. I had to leave a lot of time for things to dry and set before I could continue so it was very disjointed. I think I must have spent a good four or five days working on the stand. I was running very behind so the rabbit and mole toppers took me a day to create. I finished the moles on the day I left for London! I spent about three days on the Gusto's Italian entry. I always



seem to start on the stand first and then start building up from there. I created the toppers for these over two days and spent a day making Gusto himself.

**How do you feel about your award?**

I was awarded a Gold for my rabbit cupcakes and Gold and 2nd in Class for the Gusto's Italian entry. I'm incredibly grateful. It's such an honour to take part in the competition and to be awarded a place is just amazing. I love that I get to take the rosette home.

**Will you be entering again?**

Yes, the hotel is already booked for Birmingham. I've no idea what I'll be making this time around, however, I'd like to have another go at the Wedding Cake category and see if I can improve my score there.



**Kathy Cooper**  
Kitty's cupcakes

**Award:** Gold and 1st in class  
**Category:** F - Novelty Cake

**Inspiration behind design:**

My inspiration behind my piece was a design I had in mind for a decorative piece based on time. I started it seven weeks before to let it all dry properly as I couldn't use any supports.

**What was it like travelling with your cake to CI?**

Travelling to London was actually a funny journey. I travelled up with my daughter (who had also entered), husband and my friend, Bex McDonald, who is also a cake maker who had entered. None of us had checked the times properly so arrived two hours early, better late than never I guess. We were front of the queue and broke down just as they started to send us through. We had to be pushed out of the way,



which was so embarrassing, but I must say, the security man was amazingly helpful and got us started and on our way.

**Did you get any feedback from the judges?**

Feedback from the judges was to file the edges down, but other than that, they loved it and it caught their eye straight away. They loved the fact I had cut the roof tiles out all individually

and that they were all slightly different colours, like real wood.

**Will you be entering again?**

I always say I will never enter again ever but I always do, as I can't seem to keep away. I have the CI bug and especially now as I got to meet so many other lovely cake makers - their support is so encouraging.





**Rebecca McDonald**  
Enchanting Cupcakes  
Hobby Cakes

**Award: Bronze**  
**Category: F - Novelty Cake**

**Inspiration behind design:**

The inspiration behind my design was the 'eatwell plate' which highlights the ratios of food we should all eat as part of a healthy diet. I felt it would be an interesting challenge for me and I particularly liked the irony of promoting healthy eating on a cake!

**How long did it take to make?**

I spent around four weeks in total on the cake:

the first week planning and researching, and around two and a half weeks of modelling, before baking and assembling the cake.

**Did you get any feedback from the judges?**

I had some very useful feedback from the judges who were so positive, friendly and helpful.

**Will you be entering again?**

I'm already planning my entry for next year and will allow more time, take a few more risks and hopefully, I can do even better next year.



**Natalie Harvey**  
Sweet Majic

**Award: Bronze**  
**Category: J – A Decorative Exhibit**

**Inspiration behind design:**

With my magician's hat, I was inspired into making it as I am looking for ways to promote my business. I hoped that it may catch people's eyes as a bit of fun and as I had named the little hidden cake shop with my cakey name, I hoped it may get a little publicity. I wanted to do something that was a bit of a twist and a play on my name, hence the magician theme was chosen.

**What was it like travelling with your cake to CI?**

Transporting it to Cake International has to be the worst bit possible. Nerves whilst carrying any cake are high but the pressure of wanting to get it there and not have to use your carefully chosen repair kit was great.

**How do you feel about your award?**

I could not believe it when I was told that I had been awarded Bronze. I never dreamt in a million years that it would be awarded anything and it makes me so happy to see it in print in a magazine.

**Did you get any feedback from the judges?**

The judges' feedback was amazing and even someone pointing out all that I had lost marks on only served me to feel inspired.

**Will you be entering again?**

I will definitely be entering again. It was a great fun experience.





**Simona Stabile**  
Sweet Rocket Queen

**Award:** Silver

**Category:** L – A Wedding Cake of Three or More Tiers

**Inspiration behind design:**

Since I first saw some quilling work on Pinterest, I fell in love with this technique. I decided to use it on a Christmas cake to make the wafer paper poinsettias. I saw a bride made with this technique and I decided to draw her with a bouquet in her hands. I imagined the flowers of the bouquet flying away and thought, why not apply it on a wedding cake with an S shaped movement of the flowers.

**How long did it take to make?**

I can't say how many hours I took to make all the wafer paper flowers: there are gardenias, roses, ranunculi in many different shapes, leaves, berries... It's been hard and long work. The most difficult thing has been arranging them because I wanted to create movement from each side.

**Did anything go wrong?**

Nothing went wrong, but maybe something could have gone better, like the arrangement of the flowers. I wasn't quite satisfied with my work.

**What was it like travelling with your cake to CI?**

It was a nightmare to organise the journey to London! Can you imagine a three tiered cake on a plane, although it was not very big. I bought an extra item seat for the cake and it had to comply with the seat size! Can you believe the luggage control made me lay the cake down! Fortunately, I decided to arrange the flowers at CI.

**Did you get any feedback from the judges?**

The judges said to me that they would like to see something on the back of the cake; I understand their request, but it was a choice I made on purpose so as not to distract attention from the flower arrangement. It's been a big challenge for me as it was my first international competition. I'm very satisfied with my Silver.

**Will you be entering again?**

I will enter again, next time in another category - too stressful with the transportation!





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# Woodland Creatures Tutorial

By Agnes Jagiello, Crumb Avenue



I made my first cake three years ago. Discovering cake decorating was a real turning point in my life. Everything became clear – who I want to be and what I want to do. After about a year of making cakes for my family and friends, I quit my office job and became a full time cake decorator. I was amazed to find out that work can actually be fun! I'm based in London, UK. In my spare time, I make tutorials and publish them on my website. I love sharing what I have learned so far!

## FOX TUTORIAL

You will need:

- Small rolling pin
- Scalpel
- Ball tool
- Bone tool
- Dresden tool
- 5cm egg shaped cutter
- 6cm round cutter
- Brush, to apply glue
- Edible glue
- 9cm skewer
- 152g of orange flower paste
- 22g of white 50/50 flower paste/fondant mix
- 15g of black flower paste\*

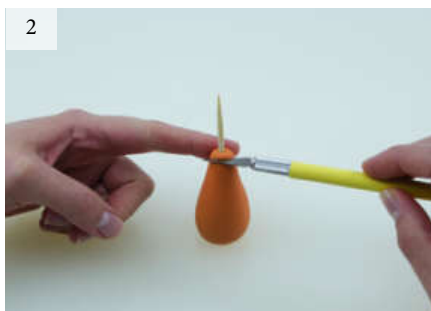
\*To make this figure, I used flower paste, but you can use whatever works for you (gum paste, fondant with cmc).

I stick all elements using glue (least needed amount) except for thin white elements. I stick them by simply pressing to the surface.

**Step 1.**  
Roll a 30g ball of orange flower paste and form a 6cm long teardrop shape.

**Step 2.**  
Apply a little amount of glue on the skewer and insert all the way down in to the body by rotating the skewer. If the body loses its shape, fix it. Cut off the top part where the head will join with the body so it is 5.5 cm high.

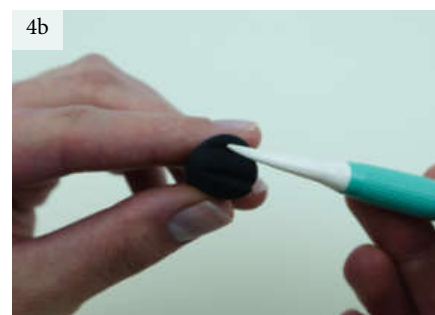
**Step 3.**  
Roll out about 2g of white 50/50 mix very thin. Use the cutter to cut out an egg shape. Stick it to the body and smooth the edges. Don't use glue or else the glue marks will show through.



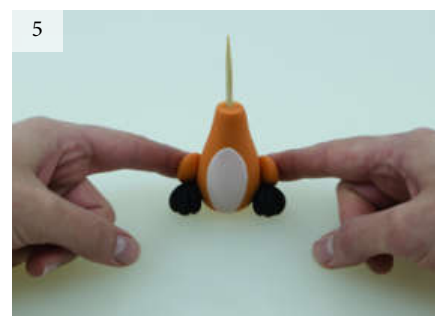
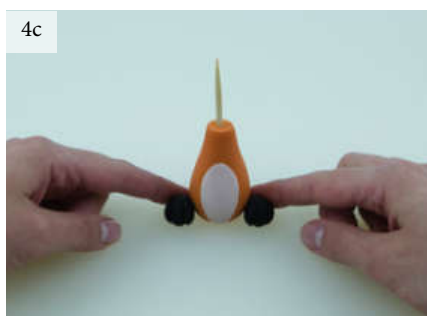


**Steps 4a-c.**

Roll a 2g ball of black flower paste and form a short teardrop shape out of it. Use the smaller side of the dresden tool to mark two lines as shown on the photo. Deepen the lines with a sharp scalpel. Repeat for the second leg. Now stick the back feet to the body.

**Step 5.**

Roll two 2g balls of orange flower paste and form two short, flattened teardrop shapes and stick the legs to the body.

**Step 6.**

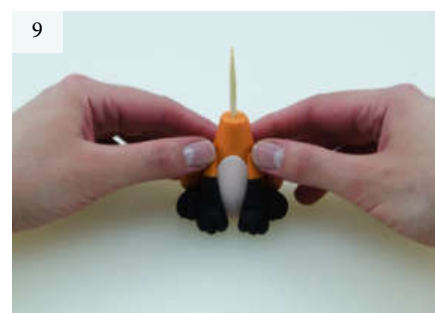
Roll a 3g ball of black flower paste and form a 5cm long teardrop shape. Use the smaller side of the dresden tool to mark two lines and deepen them with a scalpel – the same as in Step 4. Then, with the smaller side of the dresden tool, mark the bend line.

**Step 7.**

Bend the leg gently along the line created in the previous step. At the same time, flatten slightly the part of the leg that will touch the body. Repeat for the second front leg and cover the first front leg (for example with a plastic box), so it doesn't dry.

**Step 8.**

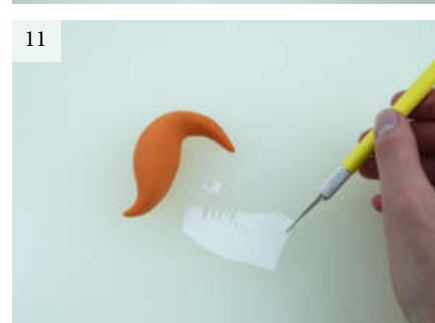
Cut the top part of the legs so that they are 2.5cm long. Use two 7mm balls of orange flower paste to make two slightly flattened, teardrop shapes and cut the end of them.

**Step 9.**

Use a tiny amount of glue to attach the black and orange parts of the front legs and stick them to the body.

**Step 10.**

Roll a 34g ball of orange flower paste and form a shape as shown on the photo. You can make the tail shape by rolling a ball in between your palms as if you were rolling a teardrop shape – you first narrow down one end, then the other end.

**Step 11.**

Curl the tail slightly as shown on the photo. Roll out 3g of 50/50 mix to about 1mm thick and cut a 7x4 cm piece. Make a zig zag edge on its longer side.

**Step 12.**

Wrap the zig zag edged strip around the end of the tail and smooth the edges gently. Make sure that the paste totally covers the tip of the tail and that the joining is at the bottom of the tail. Cut the excess off.

**Step 13.**

If you are not happy with the zig zag line, you can fix it with a sharp scalpel. Don't press too hard – you don't want to cut through the tail. You might want to wait sticking the tail to the body until you put the figure on the cake. If so, press the tail to the body at the back to flatten the place of joining (when the tail dries, it won't be possible).

**Step 14.**

Roll an 80g ball of orange flower paste, form an oval and flatten it slightly.



**Step 15.**

Use the smaller side of the egg shaped cutter to mark lines as shown on the photo.

**Step 16.**

Use the round cutter to mark the bottom line as shown on the photo.



**Step 17.**

Use the bigger side of the dresden tool to deepen the inner edges.

**Step 18.**

Form an eye shaped sausage out of 17g of 50/50 mix.



**Step 19.**

Flatten both ends with your finger.

**Step 20.**

Use a rolling pin to roll out the top part of the element. You want it to be about 1mm thick.



**Step 21.**

Place it on the head so it covers all the lines made in steps 15-17 and smooth the surface.

**Step 22.**

Use a sharp scalpel to make cuts along the distinguishing lines. Take the excess off. Smooth the paste so that it has clean edges and evenly fills the whole hollow. Leave the side parts of the element (cheeks) sticking out as shown on the photo.



**Step 23.**

Use the smaller side of the dresden tool to model the cheeks. First, make two indentations, then pull out three little sticking out pieces of paste and make them pointier.

**Step 24.**

Use a bone tool to mark a line as shown on the photo and then smooth the created line with your fingers.



**Step 25.**

Use the smaller end of the ball tool to make holes for the eyes.





**Step 26.**

Use a sharp scalpel to mark the smile. Use black flower paste to make two 5mm balls for eyes, a 3mm ball for an oval shaped nose, and tiny teardrop shaped eyebrows.

**Step 27.**

Stick the head to the body.

**Step 28.**

Form two 2g flattened teardrop shapes out of the black flower paste. Use the smaller side of the dresden tool to mark lines as shown on the photo. Deepen the inner part with the bigger side of the dresden tool.

**Step 29.**

Make two 1g flattened teardrop shapes of the orange flower paste and stick them inside the ears. Use the dresden tool to spread the paste so that it fills the whole inside of the ear. Cut off the bottom of the ear.

**Step 30.**

Stick the ears to the head.

**Step 31.**

Form three tiny red/orange teardrop shapes and stick on the head to make hair.



## HEDGEHOG TUTORIAL

### You will need:

- Scalpel
- Frilling tool
- Bone tool
- Dresden tool
- Ball tool
- #22 wire (two 3cm pieces and one additional/leftover piece to make insertions in the body)
- Cocktail stick
- Brush, to apply glue
- Edible glue
- 108g of ivory flower paste
- paste
- 45g of brown flower paste
- 12g of red flower paste
- 1g (1cm ball) of dusky pink flower paste (mix pink with a little bit of black)
- 1g (1cm ball) of black flower paste
- 4mm ball of dark green flower paste

**Step 1.**

Roll a 100g ball of ivory flower paste. Press the ball gently in the middle and rotate, creating an eight shaped body.

**Step 2.**

Gradually pinch and pull out some paste (slightly above the centre of the body) to create a nose.

**Step 3.**

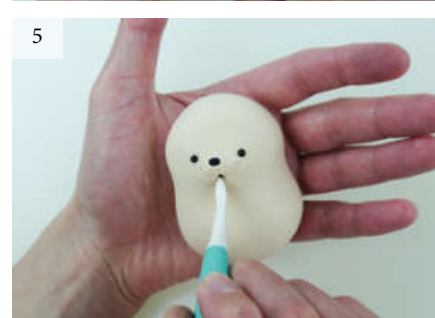
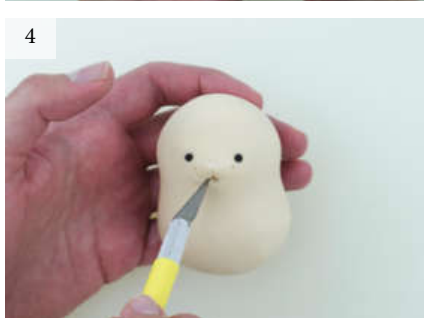
Press softly above the nose to make the face a little more flat.

**Step 4.**

Use the frilling tool to make holes for eyes. Use the smaller side of the dresden tool to mark the smile and the bigger side to create the hedgehog's mouth. Roll two 3mm balls of black flower paste and stick them in the previously made holes. Deepen the smile lines with a sharp scalpel.

**Step 5.**

Make an oval shape out of a 4mm ball of black flower paste and stick it as a nose. Roll a 2mm ball of black flower paste and put it in the figure's mouth. Using the bigger side of the dresden tool, flatten the black paste.



**Step 6.**

To create the hedgehog's spines, form teardrop shapes from brown flower paste. Start with the first row of longer spines on top of the head, using 7mm-1cm balls formed in to 2-2.5 cm teardrops. Curve them a little. It's best to form them one at a time and stick them right away so that they don't dry. If you want to make more at a time, cover them, for example, with a plastic box.

**Step 7.**

Move down along the sides to complete the first row. Make spines from smaller balls of about 5mm.

**Step 8.**

Using the smaller side of the bone tool, mark places where you will stick the arms (middle of the body, next to the first row of spines).

**Step 9.**

Roll a 12g ball of red flower paste. Use the bigger side of the bone tool to make a hollow on top of it. Round the edge of the created hollow with your finger. By pressing gently and rotating, make the bottom part of the apple narrower.

**Step 10.**

Use a cocktail stick to make a hole for the stalk.

**Step 11.**

Glue a few flattened spines and insert a piece of a cocktail stick in to the head. Place the apple on top, as shown on the photo. Continue by adding the next rows of spines. You might want to leave a small blank space at the back without spines until placing the figure on the cake. It will make it easier to move the figure without damaging the back spines.

**Step 12.**

Roll a 3g ivory ball and create a shape as shown on the photo.

**Step 13.**

Press it with your finger.

**Step 14.**

Use the smaller side of the dresden tool to mark two lines on the thicker side of the element. You want the lines to end where the hollowing starts. Begin with shallow lines then deepen them a little.

**Step 15.**

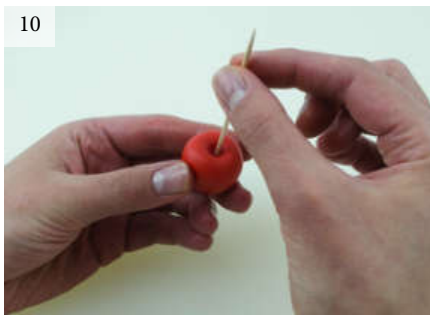
Mark three curved lines where the indentation starts to create toes.

**Step 16.**

Use a sharp scalpel to make a cut along the two lines.

**Step 17.**

Use a ball tool to make shallow holes in the centre of the foot. Repeat Steps 12-17 for the second foot.





# Tutorial

## Steps 18a & b.

Roll two 5mm balls of dusky pink flower paste and press them in to the holes made in the previous step. Stick the feet to the body.



## Step 19.

For each arm, you will need 1g (1cm ball) of ivory flower paste. Dip the wire in glue and wipe off the excess. Roll a 2cm sausage and insert the wire in about  $\frac{3}{4}$ .



## Step 20.

Hold the sausage in between your fingers and roll it softly to make a narrowing and to lengthen the arm a little.

## Step 21.

Flatten the top part.



## Step 22.

Use a scalpel to make cuts as shown on the photo.

## Step 23.

Round the fingers. Cut the end of the arm at an angle (the hedgehog will hold the arms up).



## Step 24.

Bring the arms close to the figure and check at what angle they are going to be inserted. Use an additional/leftover piece of wire to make an insertion at a proper angle for each arm (this way, you will avoid damaging the arm while pushing it in). Stick the arms on.

## Step 25.

Make a flattened teardrop shape out of the green flower paste to create a leaf. Make a stalk out of a 2mm ball of brown flower paste. If you have decided to leave the back blank, remember to keep the brown flower paste leftovers to fill the gap later.



## Step 26.

Glue the stalk and the leaf to the apple.

## Step 27.

Roll two tiny teardrop shapes out of the black flower paste to make eyebrows.



## SQUIRREL TUTORIAL

You will need:

- Small rolling pin
- Ball tool
- Bone tool
- Dresden tool
- Sharp scalpel
- Frilling tool
- 5cm egg shape cutter
- 5mm nozzle
- 8.5cm skewer
- Brush, to apply glue
- Edible glue
- 112g of light grey flower paste
- 1g of dark grey flower paste
- 4g of white flower paste
- 1g of black flower paste
- 10g of white 20/80 flower paste/fondant mix
- 12g of light brown flower paste
- 7g and 3mm ball of dark brown flower paste
- 6mm ball of pink flower paste

Step 1.

Roll a 30g ball of light grey flower paste and form a 5cm long teardrop shape out of it.

Step 2.

Apply a little amount of glue on the skewer and insert all the way down in to the body by rotating the skewer. If the body loses its shape, fix it. Cut off the top part where the head will join with the body so it is 4.5 cm high.

Step 3.

Roll out about 4g of white flower paste very thin. Use the cutter to cut out an egg shape. Stick the egg shape to the body and smooth the edges. Don't use glue or else the glue marks will show through.

Step 4.

Use the bone tool to mark the place where the tail will be attached.

Steps 5a & b.

Roll a 3g ball of light grey flower paste. Press and roll softly with your little finger to make a narrowing about  $\frac{1}{3}$  along.

Step 6.

Bend the element gently along the narrowing to create an ankle.

Steps 7a & b.

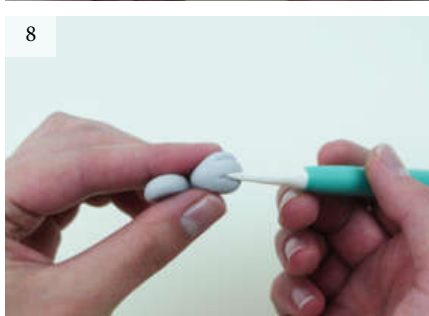
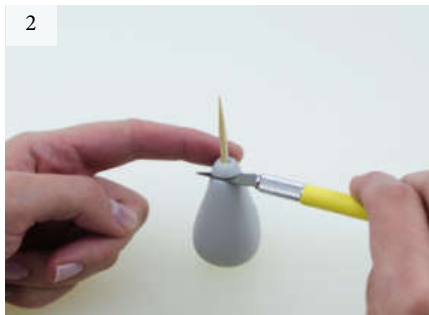
Round the ankle and flatten the top part of the leg.

Step 8.

Use the smaller side of the dresden tool to mark two lines as shown on the photo.

Step 9.

Deepen the lines with a sharp scalpel. Repeat Steps 5-9 for the second leg.





# Tutorial

**Step 10.**  
Stick the legs to the body.

**Step 11.**  
Use 25g of well kneaded light grey flower paste to form a 10cm tail as shown on the photo. You can make the tail shape by rolling a ball in between your palms just as if you were rolling a teardrop shape – you first narrow down one end, then the other end. Cover the tail for a moment so it doesn't dry.

**Step 12.**  
Use 6g of white 20/80 flower paste/fondant mix to form a 10cm sausage with narrowed ends. Flatten it on your hand.

**Step 13.**  
Stick it to the tail, flatten it slightly and gently soften the edges. Try to do it quite fast so that the tail doesn't dry too much.

**Step 14.**  
Flatten the tail a little.

**Step 15.**  
Curl the tail to get a shape like the one shown on the photo, gradually softening any appearing wrinkles. You can use your fingers and/or the bigger side of the dresden tool. If your paste cracks when curled in a spiral, add some white vegetable fat to it.

**Step 16.**  
Stick the tail to the body.

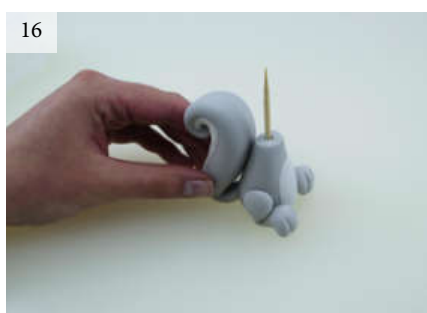
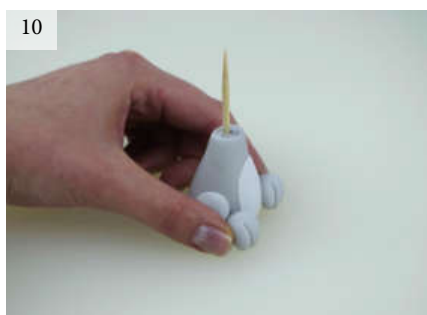
**Step 17.**  
Roll a 57g ball of light grey flower paste and form an egg shape out of it. Flatten it slightly and make the shape shown in the photo.

**Step 18.**  
Use the smaller side of the dresden tool to mark lines as shown on the photo. If you don't feel comfortable doing it freehand, you can use a round cutter to mark the lines.

**Step 19.**  
Use the bigger side of the dresden tool to deepen the inner edges.

**Step 20.**  
Roll out 4g of white 20/80 flower paste/fondant mix and place it on the figure's head to cover the shape marked in the previous steps. Smooth it.

**Step 21.**  
Use a sharp scalpel to make cuts along the distinguishing lines. Take the excess off.



**Step 22.**  
Smooth the paste so that it has clean edges and evenly fills the whole hollow.

**Step 23.**  
Use a bone tool to make holes for the eyes.

**Step 24.**  
With a sharp scalpel, mark the smile and use the smaller side of the dresden tool make a hole for the mouth.

**Step 25.**  
Roll two 4mm balls of black flower paste and stick them as eyes. Make a tiny pink triangle and stick as a nose. Put a tiny black ball in the figure's mouth and flatten it with the smaller side of the dresden tool. Stick the head to the body.

**Step 26.**  
Roll a 12g ball of light brown flower paste and form an egg shape out of it.

**Step 27.**  
Roll a 7g ball of dark brown flower paste and make a hollow using the bigger side of the ball tool.

**Step 28.**  
Widen the cavity and thin the edges using your fingers.

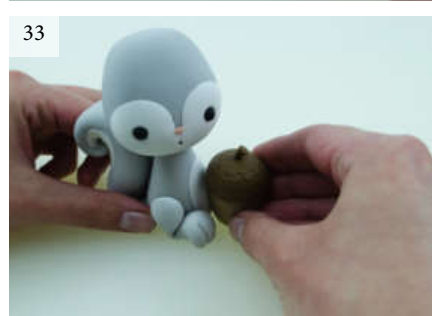
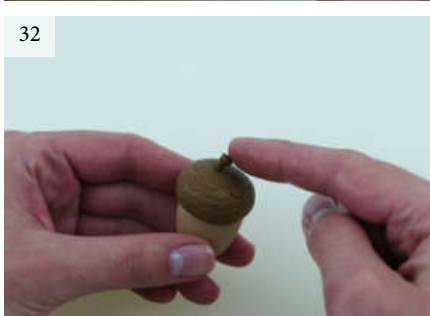
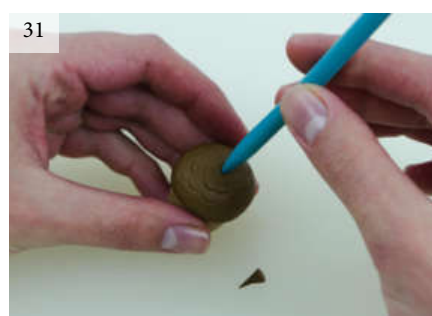
**Step 29.**  
Stick the dark brown element on to the wider end of the light brown element.

**Step 30.**  
Emboss the acorn's cupule using one side of a 5mm nozzle.

**Step 31.**  
Use the frilling tool to make a hole on the top of the cupule. Make a teardrop out of a 3mm ball of dark brown flower paste and flatten its end.

**Step 32.**  
Stick the stalk to cupule.

**Step 33.**  
Stick the acorn to squirrel's belly.





# Tutorial

**Step 34.**  
Make an elongated teardrop shape out of 1g of light grey flower paste. Flatten its wider end.



**Step 35.**  
Make four cuts with a sharp scalpel as shown on the photo. Using your fingertips, round the fingers. Repeat Steps 34-35 for the second hand. Remember to make the thumb on the other side of the second hand.



**Step 36.**  
Stick the arms to the body and to the acorn.



**Step 37.**  
Roll two 8mm balls of light grey flower paste and form teardrop shapes out of them. Flatten them. Use a bone tool to make a hollow in the flattened teardrops. Roll two 3mm balls of pink flower paste. Stick them inside the ears. Flatten with the bone tool. If there is a need, cut the bottom of the ears to create a straight line end.



**Step 38.**  
Use a dresden tool to make two small longitudinal hollows on the top of the head (the size of the bottom part of the ear).



**Step 39.**  
Stick the ears in the created hollows.



**Step 40.**  
Roll out 1g of dark grey flower paste very thin. Cut three strips with narrowed ends (one strip about 4cm long and the other two about 3cm). Stick them on the figure's head and smooth their edges.



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